

THE NATIONAL PROVISIONER

DECEMBER 18 • 1948

Leading Publication in the Meat Packing and Allied Industries Since 1891

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OPPENHEIMER

CASING

Season's
Greetings



OPPENHEIMER CASING CO.

Harry O. Oppenheimer
PRESIDENT

CHICAGO • NEW YORK • SAN FRANCISCO • TORONTO
LONDON • WELLINGTON • ZURICH • SYDNEY • BUENOS AIRES

**. BETTER QUALITY
.. GREATER PROTECTION
... HIGHER PROFITS**



Get all the facts on operating advantages and construction features. Write today!

● BUFFALO VACUUM MIXERS remove all air pockets and air particles from the meat. This means a smoother, more condensed emulsion of finer quality and color.

●● Because of this vacuum process, too, bacterial growth is eliminated and keeping qualities are improved. Yield is improved.

●●● Compactness of emulsion in BUFFALO VACUUM MIXERS allows up to 20% more meat to be stuffed into casings. And smoke-house shrinkage is greatly reduced.

John E. Smith's Sons Co.
50 Broadway
Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

*Wherever you
go... you'll
find
Buffalo!*



Buffalo

QUALITY SAUSAGE MAKING MACHINES

CHICAGO

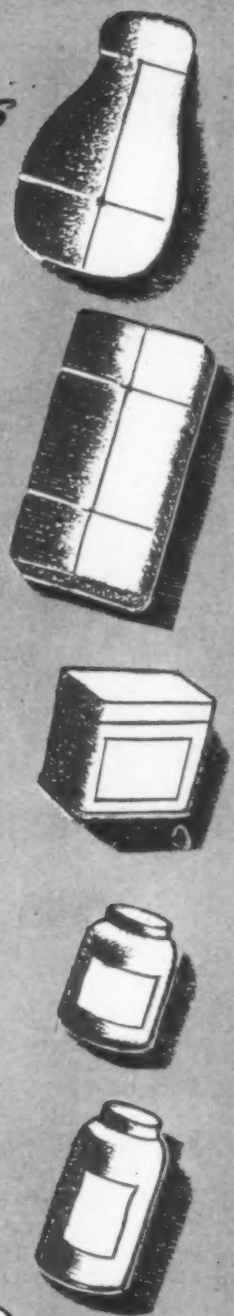
The

Hearty, friendly wishes for

A Merry Christmas



Originators and suppliers of
many famous formulae that
develop the best in foods.



CHICAGO 9, 1415 W. 37th ST. • NEWARK 5, 37 EMPIRE ST. • LOS ANGELES 11, 49th & GIFFORD STS. • TORONTO 2, 115 GEORGE ST.

time savers! money savers!



- **DICED READY TO USE** No washing, cutting, handling or flavor loss.
- **ECONOMICAL** Use as required in large or small quantities—packed without salt in 6 lb. 6 oz. tins, 6 to a carton.
- **KEEP INDEFINITELY** Tins hermetically sealed, not affected by heat or cold.
- **SLICE EVENLY, FIRMLY** Cannon red sweet peppers are an exclusive, scientifically developed strain of thick-walled, bull nose peppers.

Write for trial case or place an order with the Cannon representative in your city—if not listed, write direct.



H. P. CANNON & SON, INC.

Established 1881

Bridgeville

Delaware

THE NATIONAL PROVISIONER

Volume 119

DECEMBER 18, 1948

Number 25

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*The foundation of all business is
confidence,
and to you, whose confidence we treasure,
we sincerely wish
a Christmas of great joy and
a New Year of happiness and prosperity*

THE ALLBRIGHT-NEEL CO.

2111 S. WESTERN BLVD., CHICAGO 5, ILLINOIS

Announcing:

another service available to the
Meat Packing and Allied Industries

ENGINEERING, DESIGNING AND
MANUFACTURING FACILITIES OF



CONSOLIDATED ENGINEERING ENTERPRISES

NOW smaller plants can have the services of an engineering department ... and larger plants can supplement their own engineering departments with the modern techniques and "know-how" of an established and experienced engineering staff.

CONSOLIDATED ENGINEERING ENTERPRISES engineered, developed and built the already famous *Consolidated*

★ **FROZEN MEAT SLICER**

and at present is making exhaustive field tests of their revolutionary

★ **CARCASS SPLITTING SAW**

★ **VIENNA SAUSAGE CUTTER**

and has in the planning stage and soon ready for test

★ **VIENNA SAUSAGE CANNER**

★ **FROZEN STEAK SLICER**

CONSOLIDATED ENGINEERING ENTERPRISES offers a complete engineering and designing service made possible through its wide experience in the machine industry. They are in a position to design and build any machine for the packing house and sausage making plant from individual units of time-saving equipment to high production, cost cutting, automatic machinery.

ALL CONSOLIDATED machines are engineered and designed to the highest standard and precision built for smooth running, trouble free performance.

If you have an unusual production problem, consult CONSOLIDATED ... new equipment can be designed and built to fit your individual case at no greater increase in cost over so-called "standard" models.

Address inquiries to exclusive distributor of CONSOLIDATED ENGINEERING ENTERPRISES

BARLIANT and COMPANY **BROKERS
SALES AGENTS**

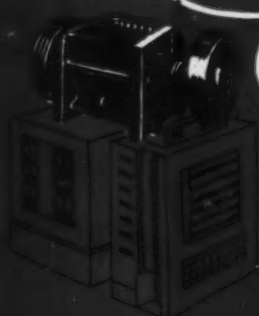
ADELPHI BUILDING • 7070 N. CLARK ST. • CHICAGO 26 • SHELDRAKE 3313



*For a Merrier Christmas
and a
Happier New Year*

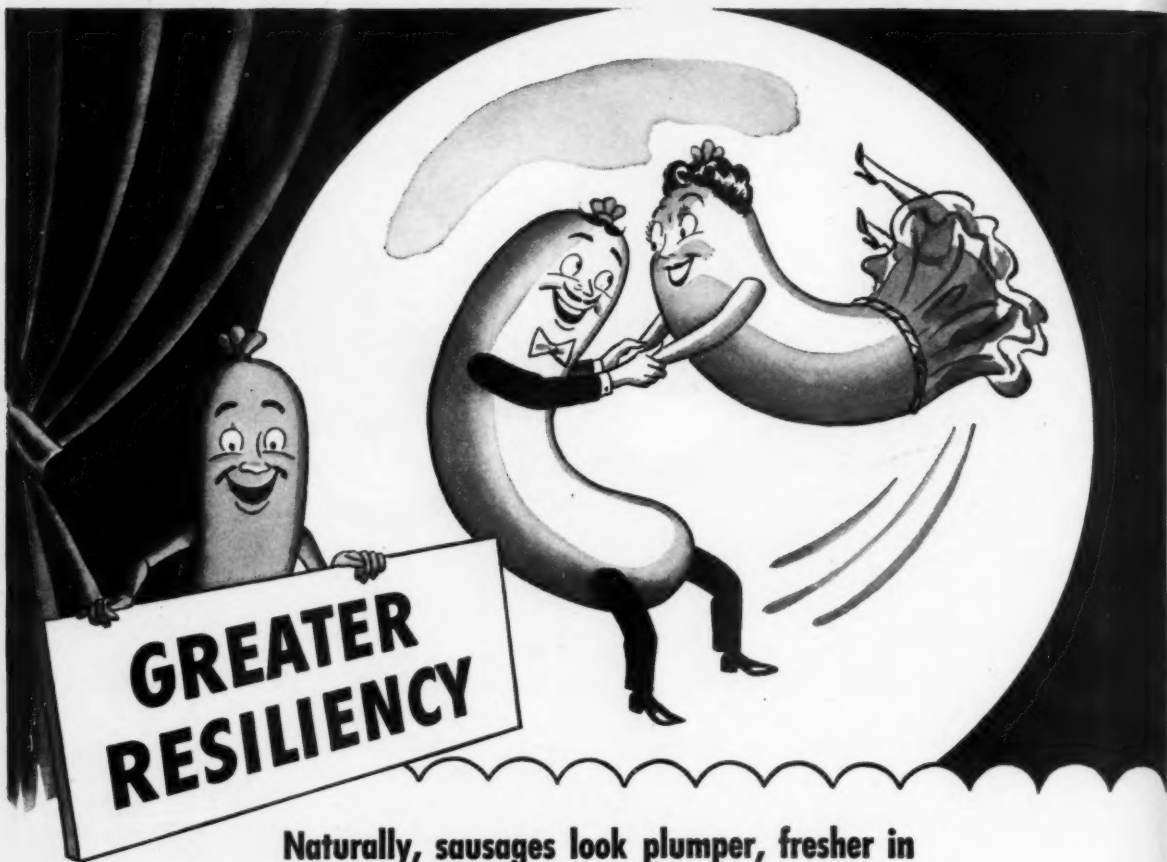
IT'S DUPPS

MEAT PROCESSING EQUIPMENT IN



THE JOHN J. DUPPS COMPANY

CINCINNATI 2, OHIO AMERICAN BLDG.



Naturally, sausages look plumper, fresher in

Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.

Put your sausages in these fine natural casings for:

<i>Appetizing Appearance</i>	<i>Inviting Plumpness</i>
	<i>Finest Smoked Flavor</i>
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>



ARMOUR
and Company

Once a year we have this
opportunity...



WITH the advent of the holiday season, we take pleasure in extending to everyone connected with the packing industry, our best wishes for

A Merry Christmas
and
A Happy New Year

Our sales representatives in particular express their appreciation for the many courtesies accorded them on the various calls they have made in behalf of Presco Products. And, of course, our executives are equally appreciative for the steadily increasing business of the Company which widespread endorsement of Presco quality and performance has made possible.

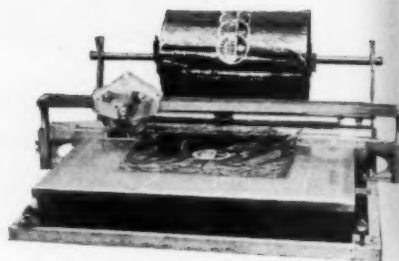
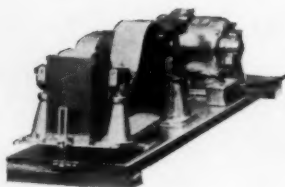
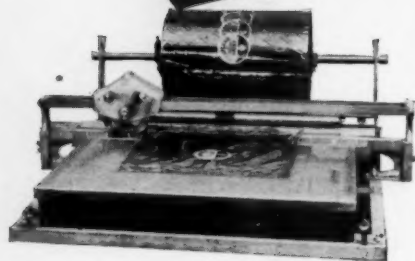
The Preservaline Mfg. Co.



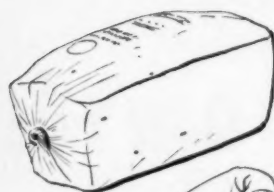
*now
the
improved*

MOLDART METHOD

packages **650 BUTTS** per hour



MEAT PRODUCTS PACKAGED BY MOLDART



SPECIALTY LOAF



**POLISH
SAUSAGE**



OLD FASHIONED MEAT LOAF



**SMOKED PORK
BUTT**



**PROCESSED
SAUSAGE PIECES**

Compare this with your present packaging time. The Moldart Method is an ingenious process of wet-wrapping Smoked Pork Butts and other meat products faster and more economically. Worked in units of 2 Wrappers and 1 Twister, no other method can compare in number of items packaged per labor hour. Nor can any other method assure such complete protection and uniform appearance. The patented pig-tail twist is a fool-proof closure that will stand up under handling. Because Moldart permits the use of printed Cellophane roll stock, packaging material costs can be substantially reduced. Swifter operation results in still greater savings in labor costs. Moldart Machines are leased . . . not sold. We invite you to contact your nearest Shellmar office for an early demonstration.

Moldart Method covered by U. S. patent numbers 2,107,086, and 2,346,613. Other patents pending.

Sales Offices in Chicago, New York, Cincinnati, Denver, Detroit, Kansas City, Minneapolis, San Antonio, Atlanta, Baltimore, Boston, Philadelphia, Pittsburgh, Los Angeles, Salt Lake City, San Francisco, Seattle.



SHELLMAR

PRODUCTS CORPORATION
MOUNT VERNON, OHIO

SOUTH GATE, CALIF. • ZANESVILLE, OHIO
MEXICO CITY, MEXICO • MEDELLIN, COLOMBIA

PACKAGE MANUFACTURER - PRINTER - LAMINATOR - CONVERTER . . . CELLOPHANE - PLIOFILM - ACETATE - SARAN - VINYLs - FOILS - PAPERS - COATINGS



The Truck with the **BOARDING HOUSE REACH**

You don't develop a truck with a boarding house reach overnight!

No, sir, if you're going to build a truck that can reach out and bring back more than its share of meat, you go back, maybe 41 years like International. You learn to make trucks that are trucks and nothing else but.

Then you learn how to specialize those trucks, for performance and load . . . so that the fellow who needs roast beef stamina doesn't end up with a slice of liverwurst, and vice versa. Then you build up a truck service organization that has one purpose and one purpose only: that's to keep your trucks rolling better, longer, at lower cost.

And then . . . and *only* then . . . you come out like this and say, "Mister, we have the right truck for you."

And you back it up, with trucks that get out

and work every day like they had to set new records for rugged, economical operation.

If this sounds like a lot of baloney, go down and see your International Truck Dealer or Branch. Ask him what he's got that no other truck dealer has . . . and what that means to you.

Find out about all this specialization International is known for. Find out how International's exclusive truck service organization works to save you time, trouble and money. Find out, from men in your own industry, what kind of a job International Trucks are doing for them. Find out what International's "Standard of the Highway" means to *you*.

Then you'll agree that an International Truck has a real boarding house reach!

We'd like to *prove* that to you, soon.

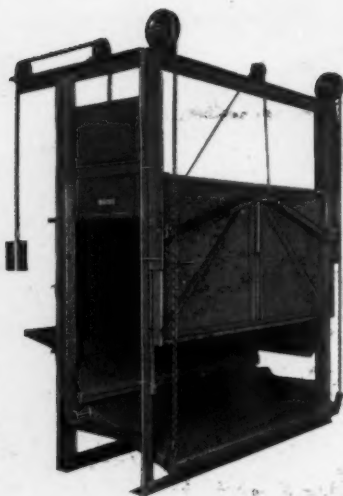
Tune in James Melton and "Harvest of Stars,"
CBS, Wednesday evenings



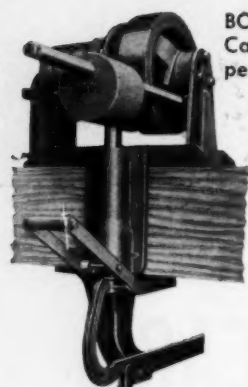
INTERNATIONAL TRUCKS

MOTOR TRUCK DIVISION • INTERNATIONAL HARVESTER COMPANY • CHICAGO

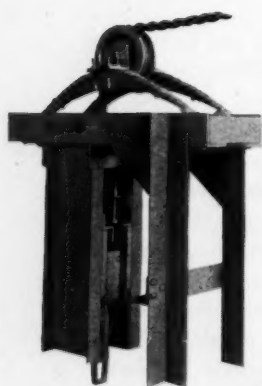
Best Buy BOSS



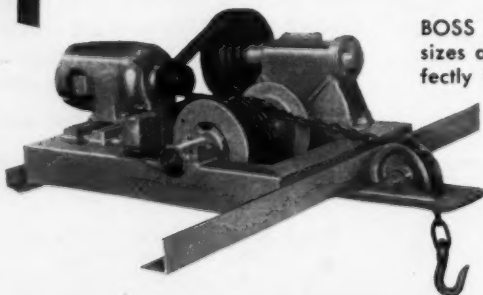
BOSS Knocking Pens are furnished single or in tandem.



BOSS Friction Carcass Dropper.



BOSS Automatic Landing Device lands beef, safely and without jerk, to the bleeding rail.



BOSS Hoists are made in sizes and styles to fit perfectly the work assigned.



If rising

costs have nicked your profits you will find no better solution than to modernize your physical plant for more production per dollar-of-overhead. And that brings us into your picture. For the various units of BOSS equipment are as closely related as

HAM AND EGGS

They are designed to work together.

Instances of plus performance are found in the many plants which have installed complete BOSS beef killing departments. They report greater output per dollar-of-overhead than they had previously been able to achieve; less damage to the carcasses and fewer accidents.

Facts and figures on BOSS modernization plans are available for the asking. Ask!

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

YOURS FOR
*easier
handling...*

**WEAR-EVER Aluminum
Ingredient Containers**

Ideal for handling, transporting and storing ingredients. Friendly-to-food aluminum protects purity and taste. Completely sanitary... seamless... no cracks or crevices. Unaffected by moisture. Weighs less than half as much as comparable containers. Made from an extra tough aluminum alloy that withstands hard service... drastically cuts maintenance and replacement costs.



RING
WELDED ON
BOTTOM



CAPACITY: 30 GALLONS

**WEAR-EVER
Aluminum
Ingredient
Trucks**

New Improvements: For easier handling Wear-Ever trucks are now equipped with new type, rubber-tired, roller-bearing, St. John Newstead wheels. Also, under-structure is now welded to the truck body by a continuous flame weld, eliminating cracks and crevices. **Other features:** Sanitary. Wear-Ever Trucks are made of non-corroding, friendly-to-foods aluminum.

INSIDE BODY SIZE: 60" LONG x 30" WIDE x 12 1/2" HIGH. TALL 33" CAPACITY.

For more details see your supply house or write the Aluminum Cooking Utensil Co., 412 Wear-Ever Bldg., New Kensington, Pa.

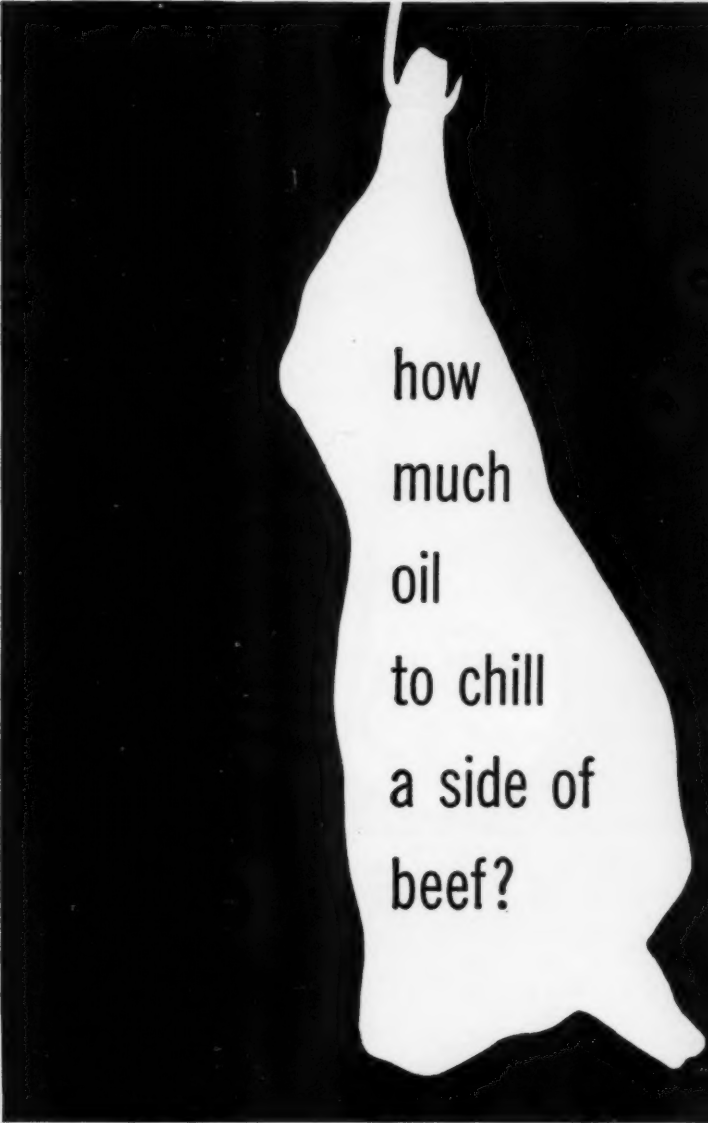
NOW... MORE WEAR THAN EVER IN

WEAR-EVER

Aluminum

Made of the metal that's friendly to foods





how
much
oil
to chill
a side of
beef?

PLENTY—when a packer uses only reciprocating refrigeration. That's one reason leading packers are turning to the ammonia-condensing cycle and a Carrier Centrifugal Refrigerating Machine. This modern economical system—by itself or in connection with existing reciprocating equipment—washes all oil out of ammonia lines, keeps it off heat-transfer surfaces. The oil saving is great; the increased efficiency of low-side equipment is greater.

And these are only two of many advantages offered by the Carrier

ammonia-condensing cycle. The cooler of the Carrier centrifugal condenses the ammonia gas from the evaporators at low pressure, eliminating flash gas and thereby reducing the size of the refrigerant piping needed in the plant. The danger of leaks and explosions is less due to the reduced pressures.

The centrifugal leads to further savings of its own, by maintaining money-saving heat balance in the plant. Driven by a turbine, it costs nothing for steam, since the low-pressure steam exhausted by the turbine can be used

for processing or plant heating. In many packing houses, this fuel saving may amount to more than \$200,000 a year. Efficient design and simple construction keep operating and maintenance costs low. The exclusive Carrier shaft seal saves refrigerant.

There are more than 25 years of pioneering research and constant improvement behind every Carrier centrifugal. And more Carrier-designed units have been sold than any other kind. Carrier Corporation, Syracuse, New York.



AIR CONDITIONING • REFRIGERATION • INDUSTRIAL HEATING

For Holiday Hauling and ALL HAULING

Many, many days and "nights before Christmas" thousands of motor trucks are as busy as old St. Nicholas himself, aiding in important holiday preparations.

The tree and its trimmings, the turkey and its fixings, the brightly wrapped gifts for dad and mother, sis and brother . . . in fact all the things we eat, wear or use at Christmas time or any time . . . are all transported by truck during some stage of their travels.

GMC trucks . . . light, medium and heavy duty, gasoline and Diesel . . . are outstanding in ability and dependability, efficiency and economy. For holidays or every day, there's a GMC ideally suited to every job.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

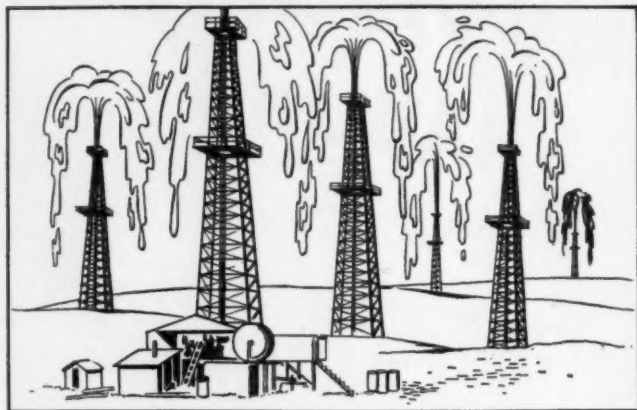
THE TRUCK OF VALUE

GMC
TRUCKS

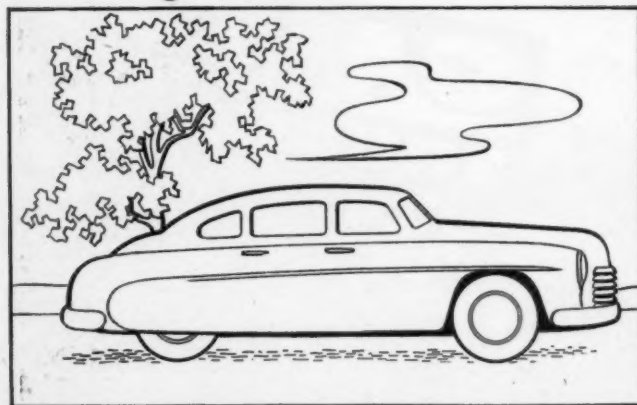
GASOLINE
• DIESEL



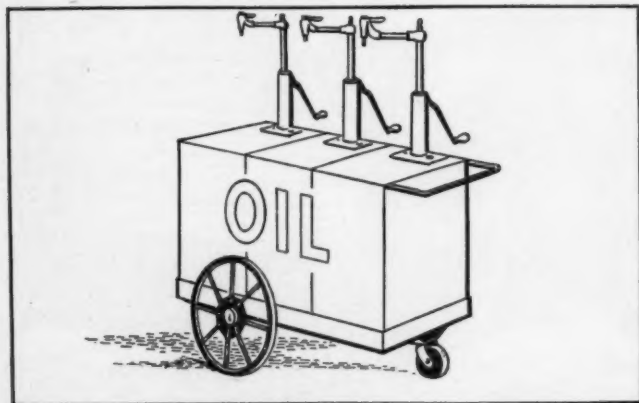
Why this...



now goes inside this...



without this...



ALMOST 30½ MILLION passenger cars were manufactured between 1932 and 1946.

In 1932, motorists bought close to 258 million barrels of motor oil. In 1941, motorists bought almost *twice* this much.

Hats off to the automobile and oil industries which made this dramatic progress possible!

Yet—believe it or not—there was a packaging problem in 1932 which, when solved, speeded up this progress.

The problem was to put oil in individual containers, sealed at the refinery, which maintained brand identity at point-of-sale . . . which were clean and easy to handle and open . . . and which could be nationally advertised to the ultimate consumer—the car-owner.

That problem was solved by the "Refinery Sealed" container . . . another Canco "first."

This is just one more example of how Canco-engineered packages have brought a product to more people more conveniently.

Can we do the same for your product?

AMERICAN CAN COMPANY

New York • Chicago • San Francisco

This trademark  is your assurance of quality containers. Look for it!

Milprint

MIL-O-SEAL CASINGS



HEAT SEALS!

**2½ TO 3 TIMES
faster than tying**

If you make square, uniform luncheon loaves you can seal them 2½ to 3 times faster than tying and eliminate one operator in your stuffing operation by using Heat-Sealing MIL-O SEAL CASINGS. Ask your Milprint man for details or write direct.

Whether you prefer heat sealed or tied ends, you'll want the many advantages of MIL-O SEAL — the first casing on the market to stop shrinkage, slime, mold and discoloration — the only casing to offer overall, multi-color printing at low cost — plus proved performance in more than 200 plants from coast to coast.



Photo shows operator sealing ends with simple heat sealing equipment. Loaves are stuffed in usual manner without gelatin.

Milprint INC.
PACKAGING MATERIALS
LITHOGRAPHY & PRINTING

GENERAL OFFICES: MILWAUKEE, WIS.
SALES OFFICES IN ALL PRINCIPAL CITIES



Milprint helps you follow through

Directed by men industry specialists, Milprint's large creative staff is ready to design new sales winning packages for your entire line plus lithographed displays, folders and art work to spark your advertising program. The entire cost for this service.

LIPTON SMOKE UNIT

*in combination
with the*
**THERMOSTATIC CONTROLLED
SMOKEHOUSE
HEATER**



*Patented in the U. S.
and Foreign Countries*

"Revolutionizes the Smoking Process"

● **WHAT OUR CUSTOMERS
SAY AND WHY THE UNIT PAYS
ITS COST IN A VERY SHORT
TIME:**

1. Eliminates fire hazard.
2. Sawdust bill cut in half.
3. Delivers clean smoke at the rate of 500 cu. ft. per min.
4. Eliminates need for cleaning smokehouse walls.
5. Provides good circulation of smoke to all parts of house.
6. Permits better temperature control and less shrinkage.
7. Saves materially on clean-cages and trees, since no creosote is deposited on them.
8. Smoked products have better, more uniform color.
9. Eliminates streaking and spotting of product.

The **LIPTON SMOKE UNIT** gives you distinct benefits such as increased sanitation, no sparks in houses, improved quality of product. It delivers revolving washed smoke giving perfect distribution in the house and produces better tasting products by washing the impurities from the smoke. Saves cleaning expenses by eliminating deposits of tar, soot and resin on walls, cages, doors and products. The unit may be connected to several houses and used without or with

The **LIPTON SMOKEHOUSE HEATER**—This gas heater gives perfect control of temperature in the house through thermostatic regulators and does away with dangerous open flames in the smokehouse. It assures uniform temperatures throughout the house and complete circulation of heat and smoke, regardless of weather conditions and outside temperatures. Smoking time and shrinkage are considerably reduced.

The combination of the **LIPTON SMOKE UNIT** and the **LIPTON SMOKEHOUSE HEATER** solves the problem of making the smokehouses not only sanitary and clean, but also fireproof.

LIPTON SMOKE UNIT shown above is equipped with our automatic sawdust feeder. This feeder will increase efficiency to a considerable extent, as it distributes the sawdust evenly and frees the operator for other duties.

Use Our Extensive Experience in All Your Smokehouse Problems. Available to You with no obligation on Your Part.

MARTIN H. LIPTON CO., INC.

32 Tenth Avenue

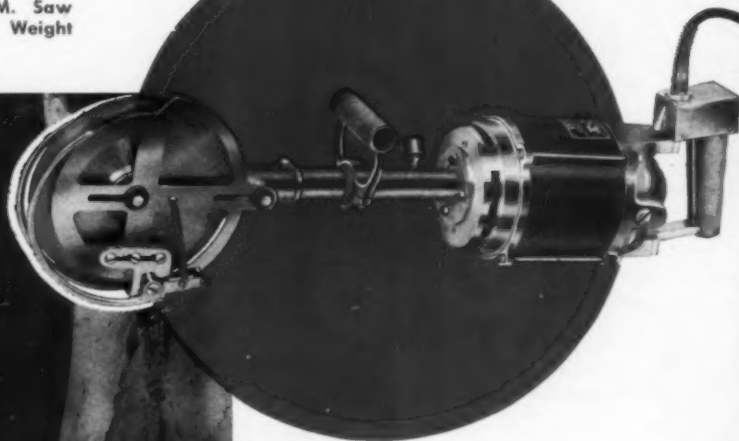
● New York 14, N. Y.

ELIMINATE "LOST PROFITS" FROM MISCUT LOINS...

with the B & D HOG BACKBONE MARKER

Built-in fan enables motor to withstand short overload without overheating. 6½" to 11" extension from center of saw to bottom of frame. Saw, 8" dia., No. 23 gauge, reinforced center, 10 teeth per inch. Motor speed, 3,450 R.P.M. Saw speed, 1,225 R.P.M. Total length, 28". Weight (with alternating current motor) 48 lbs.

IMMEDIATE DELIVERY!



Packers everywhere who have already installed this HOG BACKBONE MARKER are giving it their unqualified endorsement. This machine enables the operator to mark the backbone ¼" to ¾" deep before splitting with the cleaver, thus doing away with No. 2 loins. A perfect cut directly in the center of the backbone allows an equal amount of the bone to appear on each side of the loin... thus overcoming the serious problem of true-centered splitting! Savings in time, labor and the elimination of broken loins actually re-pay the cost of the machine in an appreciably short time. This efficient Hog Backbone Marker is but one of a complete line of B & D packer-approved electrical cost-cutting machines. Every item in the comprehensive B & D line is in daily use throughout the country... proving day after day that there is no substitute for B & D equipment! Write today for more detailed information on this and other famous B & D machines.

Also manufacturers of: New Utility Hog Splitting Saw... Combination Rumpbone Saw and Carcass Splitter... Ham Marking Saw... Dehorning Saw... Pork Scribe Saw... Beef Scribe Saw... Beef Rib Blocker.

INVEST IN THE BEST



BUY B & D MACHINES

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

POSITION IS EVERYTHING
in the life of a Hog's Head
when it's being "worked-up"
on **GLOBE'S** *New*
HOG HEAD-WORKING
TABLE!

Here's something
new going on!

My head's in
a whirl.

Now I'm side
ways.

Where am I
going now?

Boy! What
a ride.

Complete operations can be performed on the head with this machine, from placing head on spike, removing head skin, marking snout and temple, chisel jaws and temple and removing cheek meat. Spikes automatically turn to proper angle for each head-working operation, making for operator's convenience and time saving, with better work.

Head-working bottlenecks are eliminated when the new Globe Hog Head-working Conveyor is operating in your plant. This machine, already proving itself successful in some of the largest packing plants in the country, has accomplished these results: (1) It saves time, as working up of heads can be completed simultaneously with the progress of the killing line. (2) It produces faster, continuous production with less labor—less men per hour can complete the day's run. (3) It can be run with a full crew or intermittently with a half or skeleton crew, by placing a head on only every second or third spike, thus taking fewer men away from other jobs.

Any packer with as small a run as 100 hogs per hour will find the new Globe Hog Head-working table a profitable investment, a saving in labor, and a faster, cleaner operation all down the line. Three sizes—100, 300 and 600 heads per hour. Send for complete details today.

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.

CHICAGO • ILL.

Armour Will Show Loss For Operations in 1948

George A. Eastwood, chairman of the board of Armour and Company, stated this week that while the results are still subject to audit, in the fiscal year ending October 30, 1948, Armour and Company sustained a net loss of nearly \$2,000,000 on a sales volume of about \$2,000,000,000.

Eastwood said that the 1948 loss does not reflect a normal year's results. In the last decade the company has averaged to earn \$13,700,000 annually or about 1c per dollar of sales. In the domestic meat division considered separately the average profit during this period was 1/6th of a cent per dollar of sales or 1/28th of a cent per pound of product.

In 1948 Armour was adversely affected by the severe commodity price break in February, by the ten-week strike of the CIO packinghouse workers which commenced in March, and by the tremendous increase in livestock prices which followed re-entry into the competitive livestock markets at the end of the strike. High meat prices during the year were certainly not the result of high profits.

A report of Armour's 1948 operating results was made before the congressional subcommittee on profits of the joint committee on the economic report by John Schmidt, Armour vice president and comptroller.

WSMPA CONVENTION

Plans for the third annual meeting of the Western States Meat Packers Association, to be held in San Francisco on February 8, 9 and 10, are rapidly taking shape with great interest being shown by packers and by exhibitors. The speakers, including several national figures, will talk on subjects of vital interest to the industry, covering such topics as: public relations; livestock producers problems; government meat grading; by-products; cost accounting; business management, and the economic situation. An excellent show is being arranged for the dinner dance to be held on the last evening of the meeting, and the ladies attending the convention will have their own party in a fashion show and luncheon to be held at the St. Francis hotel. A great many firms have also reserved hospitality headquarters at the Palace hotel, where the meeting will be held.

Application blanks for room reservations will be sent out just after the first of the year. From all indications, attendance at the meeting and the suppliers exhibition will be above 1948.

Greer Informs Senate Subcommittee that Meat Industry Profits Are Not Adequate

PROFITS in the meat packing industry have not been adequate to attract from the savings of the general public the capital funds needed to provide more and better plant facilities, to handle the large volume of meat and meat products demanded by a rapidly growing population, Howard C. Greer, vice president and general manager of Kingan & Co., Indianapolis, said in Washington Friday in presenting a statement about profits in the meat packing industry to the subcommittee of the joint committee on the economic report.

The size of profits in the meat packing industry, Greer said, is not a significant factor in the price of the meat, the price of livestock or in the earnings of employees. "The meat packing industry," he pointed out, "is characterized by rapid turnover and narrow margins. Out of each sales dollar taken in, meat packers normally pay out between 75 and 80c for livestock and other raw materials. Of the remainder, more than half is required for wages, salaries and social security costs. Profits before income taxes have seldom exceeded 2c per dollar of sales, with profits after taxes averaging between 1 and 1½c per dollar of sales in good years and zero or less in poor ones."

Though earnings are somewhat higher than they were before the war, he continued, they are no more than adequate to replace the fixed assets of the business as they wear out.

LARD TO MEXICO

An agreement with the Mexican government under which an agency is the sole importer of lard from the United States, has been announced by the Office of International Trade. The arrangement enables Mexico to subsidize distribution of lard. Licenses to ship lard to Mexico during the first quarter 1949 will again be granted to U. S. exporters who hold accepted orders from Nacional Distribuidora, an agency of the Mexican government.

Distribuidora will buy approximately 75 per cent of the first quarter lard quota for Mexico from U. S. suppliers who are traditional exporters of lard to Mexico. The remaining 25 per cent will be purchased from lard suppliers who have shipped only recently to Mexico, or not at all.

U. S. suppliers who wish to participate in first quarter 1949 shipments should submit bids to Nacional Distribuidora. The price quoted in any bid

"Probably the most significant single factor in business enterprise today," he said, "is the problem of where to obtain the capital to replace wornout facilities, to expand volume and to modernize and improve facilities to keep pace with technical progress and consumer demand. The meat packing industry, especially, faces this problem.

"Large expenditures are needed to carry out a modernization program of this kind, but earnings in the past have been too meager for the industry to take full advantage of the opportunities open to it. The benefits of such expenditures would be felt by all branches of the meat and livestock industry, employees of meat packing companies and by the general public."

To support his statements, Greer presented a combined financial summary of 14 major meat packing companies. Comparing the depreciation allowance with the increase in fixed assets between 1940 and 1947, these figures showed a gap of more than \$50,000,000. Greer pointed out that if replacements were made at today's inflated costs a sum substantially greater than \$50,000,000 would be required.

"Even what looks like a fairly high total profit," he said, "doesn't go very far toward the replacement of fixed assets at two or three times their original cost, and the maintenance of accounts receivable and inventories at comparable price levels, to say nothing of distributions to stockholders."

may be based on the Chicago loose lard closing price on the date when the export license is issued, plus separately specified charges for freight, commissions, refining and packaging; or, as an alternative, a specific over-all price may be quoted.

Applications for export licenses to cover first quarter 1949 shipments to Mexico must be submitted to OIT from December 27 to January 5, 1949, inclusive.

CANADIAN BEEF EXPORTS

Canadian exports of slaughter and feeder cattle to the United States for the week ending December 8 totaled 7,594 head compared with 6,858 for the previous week, bringing the total to 232,906 head since August 16. Beef and veal exports for the week ending December 4 totaled 5,113,921 lbs., compared with 4,435,762 lbs. for the previous week, bringing the total to date to 73,043,411 lbs.



Treatment of Packinghouse Waste Problems

REALISTIC and cooperative work between meat packing plant officials and state and local sanitary representatives is needed to solve the serious problem of packinghouse waste disposal, R. W. Bates, assistant director of the chemical research and development department of Armour and Company, told a group of sanitary engineers recently. Under certain conditions and circumstances the purification of packinghouse waste waters can be extremely expensive and uneconomical. In some instances, small plants have considered going out of business because of the obstacles to proper treatment of sewage or the tremendous expense in installing a disposal plant or in operating it after it is installed, he said.

Bates made his remarks before the Iowa Sewage Works convention which was held late this fall. He explained that until recent years little thought was given to waste disposal in the construction of a plant other than to locate it near a stream so that a means of drainage of the waste was possible. The waste disposal problem of small plants is usually multiplied many times when they are enlarged.

Of Armour's 34 packing plants in the United States where slaughtering is carried on, only one was laid out and built as a completely planned unit, Bates said. Generally speaking, waste disposal problems are not as acute in the large cities where there is usually an adequate municipal disposal plant as in smaller or medium-sized towns. Excerpts from the speech by Bates follow.

"Nearly all constituents of packinghouse wastes can be utilized if kept out of sewers. After wastes enter the

sewers, recovery is more of a problem, of course. The main constituents of packinghouse wastes are nitrogenous material and fat. Much emphasis the last few years has been placed on the recovery of fat, as it is in general more easily recovered, more valuable and much more resistant to oxidation or bacterial destruction. The nitrogenous material, while contributing greatly to the strength of the effluents, may be relatively easily oxidized or destroyed by biological or other means. Recovery, however, is much more difficult. I think it is safe to state that waste disposal in a plant is one of economics. No disposal problems are represented that cannot be overcome from a technical standpoint and, inasmuch as the major constituents of our waste can be utilized, recovery must start within the packinghouse or costly procedures will result.

"The sources of packinghouse waste may be listed under the following general headings: 1) Killing and cutting operations; 2) Rendering operations; 3) Utilization of blood; 4) Processing of offal; 5) Curing operations; 6) General washup operations; 7) Stock and holding pens.

"In the killing and cutting operations, blood is probably the major contributor to the strength of the waste effluent. Some blood is unavoidably lost in the scalding tub and the carcass cleaning, but most of it and bits of fat and tissue reaching the floor should not reach the sewer. Sewer inlets should be covered with screens and the screens should be difficult to remove. There should be as few sewer inlets in this department as possible. In some cases the drains should be covered during operations, and after all material has been

squeezed to a central point and removed, they may be opened for the evening cleanup.

"There are many places where the construction of concrete guard rails will prevent the blood and material from reaching the waste sewer and divert it to a blood drain. In this department the management must have the complete cooperation of the entire killing and cutting floor personnel. Sanitation must be maintained in the form of adequate cleanup and washing operations. One misdirected stream of water from a cleanup hose toward a bloody floor that should be squeezed to a blood drain can contribute a heavy load to the plant effluent.

"In the past the rendering operations contributed a heavy source of waste. This has been greatly reduced in the more modern packing plants by newer rendering methods. Two types of rendering processes are commonly practiced; viz., wet rendering and dry rendering.

"Wet rendering consists of cooking

the fats under pressure until a three-phase mixture results—fat, tank water and tissue residue or tankage. The fat is drawn off and the tank water is settled to separate the insoluble tankage and fat. The fat rises to the surface and the insoluble material or tankage forms a sludge on the bottom. The sludge is pressed or centrifuged to remove the excess water. The tank water, containing 5 to 7 per cent total solids, is evaporated to a moisture content of about 35 per cent and this material is remixed with the sludge and further dried in a roll type drier to be eventually merchandised as digester tankage. The tank water in the concentrated state is called liquid stick, and if handled in a fresh form and originating from the processing of edible fat, could be a good source of edible amino acids. During times of peak production or inadequate processing facilities, the temptation could be strong on the part of processing men to dispose of excess quantities of cook waters down the sewer. If the solids are present in sufficient amounts, it is profitable and desirable that all tank water be processed and retained.

"There is a general trend throughout the industry to replace wet rendering with dry rendering equipment. This is the second type of rendering process. In this method the materials are cooked at atmospheric pressure or under vacuum in a horizontal agitated vessel to a moisture content of 5 to 8 per cent. No tank water is produced and the material is placed on percolator screens to remove free fat and then pressed to remove much of that remaining. This method is generally used on inedible materials but with the recognition by the trading agencies of dry melter lard,

it may be used more and more for edible fats. Formerly the designation prime steam lard as a trading commodity made steam rendering necessary.

"As the tank room is the ultimate disposition point for all packinghouse inedibles, the entire plant personnel should concentrate its efforts on seeing that all inedible material gets to that department. The management can then see that nothing gets out of that department unprocessed. In many plants all sewer outlets are sealed in order that under no circumstances will any material get into the sewer. It is, of course, necessary to open the sewer outlet for cleanup, but this should be handled only under responsible supervision. A leaky tankhouse can undo all of the best efforts directed toward waste control.

"Blood has a five-day B. O. D. of over 100,000 ppm. and it must be saved and properly cooked or processed, or it will contribute a heavy load to an effluent. Under proper conditions most of the proteins coagulate and the clear water is drawn off to a sewer, and it is extremely important that adequate facilities for this processing be provided. The last few years we have been dry rendering blood in our plants with success, thus eliminating the draw off water.

Offal Operations

"The offal departments also require careful attention. Casing slimes, condemned items, etc., should all reach the tankhouse for conversion to animal feeds and fertilizers. Paunch contents cannot be utilized as animal feed due to their high fiber content. They must be saved, screened from the raw effluent and disposed of separately by hauling to drying beds or farms. Some interest has been shown in the past few years in the vitamin content of these paunch residues. So far they cannot be used economically. Possibly some tangible value may be placed on them in the future and some return be possible.

"Modern packinghouse practice indicates the feasibility of recovering pickle from the curing operations. These solutions may be heated to sterilize and coagulate the soluble proteins, filtered and reformulated with curing ingredients. This process is economically sound and some operators are actually of the opinion that fortified used pickle is more satisfactory for curing than new pickle.

"Another source of packinghouse effluent of some magnitude results from the holding pens in the yards. Efforts can be made to haul away the solid material, straw, etc. but considerable material must find its way to the sewers. Here some limitation must be placed on the expenditure for labor to prevent its entrance due to the relatively small value of the material. Condenser water, cleanup water, etc., frequently may be used to dilute the more concentrated effluents.

"As a secondary control, adequate catch basins must be installed throughout

the plant. They must be strategically located, properly designed for the purpose intended and provided with adequate skimming facilities. They must be skimmed regularly.

"Since close waste control is necessary and desired, the entire plant personnel must be impressed with its importance.

"As an example of packinghouse control, I believe it is possible to maintain a value of 2.5 lbs. B. O. D. per equivalent hogs in the raw screened effluent from a killing plant. One method of calculating the kill to an equivalent hog basis is as follows: Number of beef killed times 4 = equivalent hogs; number of calves killed times 0.8 = equivalent hogs; number of sheep killed times 0.4 = equivalent hogs.

B.O.D. Equivalent

"Dr. Mohlman, in a recent publication, used the figure of 'pounds of B. O. D. per ton of live weight,' and for comparative purposes I have converted the figure in terms of equivalent hogs to live weight killed. Using Dr. Mohlman's figures for live weight, the value 2.5 lbs. of B. O. D. per equivalent hog will equal about 20 lbs. of B. O. D. per ton of live weight processed. Using the population factor of 0.167 lbs. of B. O. D. per capita, this would give a population equivalent of 120 persons. Or, a medium sized packinghouse processing 300 tons of live product daily would, under the most careful operating control, produce an effluent equivalent to a city of about 36,000 people. This figure of 20 lbs. is about 31 per cent less than the value of 28.9 he reported for the unit losses of the Chicago packinghouses. In his survey he found that this figure varied among individual plants from 17.8 at one plant where only calves were killed to another where 37.3 lbs. per ton of kill was recorded.

"The average flow per ton of live weight of 4,130 gal. used in the Chicago packinghouses is higher than usual, due to the complete and further processing of many by-products. It is possible to maintain proper operations and sanitation with about 2,500 gal. of water per ton of live weight killed in a well designed plant with careful personnel. This is 1 1/4 gal. per pound of animal processed. In terms of effluent strength, in this well operated plant, a five-day B.O.D. on the raw screened effluent of

1,000 ppm. on a 24-hour basis is possible. If canning operations are being carried on, this figure may be slightly higher. It should be realized, however, that an effluent of 1,000 B.O.D. is about the minimum, and any slip-up in control can easily give an effluent of 1800-2000 ppm. B.O.D. In designing treatment plants this should be considered. Dr. Mohlman lists 2.64 lbs. per ton of kill as the average unit fat losses from the Chicago packing plants. We have no records of the minimum fat losses under rigidly controlled operating conditions, but it should be close to, or below, this figure.

"As you well know, domestic waste contains only 200 to 400 ppm. of B.O.D. and the nitrogenous material is for the most part pre-digested, while packinghouse wastes are much more concentrated and the nitrogenous material is in a relatively fresh or stable form. Under ideal conditions, it is handled before putrefactive decomposition begins. It is thus evident that combined treatment with municipal sewage would give a dilution factor that would make it possible to treat by conventional methods. I believe that where conditions permit, a combined municipal packinghouse treatment plant of the trickling filter type to be the most satisfactory method.

Complete Disposal Plant

"We do know, however, that packinghouse wastes alone can be successfully treated by biological filtration. Our West Fargo, N. D. recovery plant, consisting of screening, grit removal, grease flotation, flocculation, rapid primary aeration with high rate filters, followed by secondary sedimentation and filtration, has for a period of 10 years' continuous operation, reduced the strength of our raw screened effluent well over 95 per cent. Reductions of 98 to 99 per cent in B.O.D. have been recorded with disposal plant effluents as low as 12-13 ppm. of B.O.D. possible. This plant was designed to handle 6,000 lbs. of B.O.D. in 24 hours, with a flow of 700,000 gals. during this period. These standards have been maintained by careful packing plant operations. Primary sedimentation removes about 40 per cent of the B.O.D. Primary filtration through four high-rate filters, followed by sedimentation, removes over all, from 65 to 85 per cent of the biochemical oxygen demand. The use of a storage tank to hold excess volumes and peak loads has contributed greatly to the uniform operation of the plant's disposal system.

"A similar plant in Mason City, Ia. has also been giving very satisfactory results for a number of years. This plant was converted from a pioneer activated sludge plant built in 1928. Many of the features of the West Fargo plant have been incorporated into this plant. The use of activated sludge type plant on packinghouse wastes as such has not been successful. Successful final treatment by this process has been reported at Chicago and Sioux Falls,

(Continued on page 26.)



First National Convention of Renderers in Seven Years is Well Attended

MEETING as a national group for the first time since 1941, members of the National Renderers Association were told that the rendering industry may face economic readjustments, must strive to improve product quality and should utilize research to develop new and retain old outlets for its materials.

The annual convention of the association, held at the Stevens hotel, Chicago, on December 13 and 14, celebrated the fifteenth anniversary of the group.

Rae E. Walters of the Harlan Rendering Co., Harlan, Ia., was elected president of the association for 1948-49 and E. E. Kurzynski of the Greenville Fertilizer Co., Greenville, Ohio, was chosen as vice president. F. B. Wise is secretary-treasurer.

The first day of the convention was devoted to a meeting of the board of directors, election of officers, a conference on rendering problems and the annual banquet, while the second day featured guest speakers from customer industries and the annual luncheon.

At the executive board meeting, R. H. Lamping, vice president, reported on the work of the standards and trade rules committee. While a program of tallow and grease price differentials and related standards has been worked out with soapers, the project has been halted pending clarification of the status of such a plan under the Sherman Antitrust Act. It is believed that the standards set up for the different grades of tallow and grease could be used to advantage by the whole industry, if legally acceptable.

C. E. Symcox of the Wichita Dessicating Co., chairman of the educational committee, made a strong plea for the



SEVENTH REGIONAL AREA WAS WELL REPRESENTED

Seated (left to right) are Rae E. Walters, new president of the National Renderers Association and president of the Harlan Rendering Co., Harlan, Ia.; Ralph Van Hoven, vice president, Ralph Van Hoven Co., St. Paul; John Ewald, president, Minneapolis Hide & Tallow Co., Minneapolis, and C. E. Symcox, vice president, Wichita Dessicating Co., Wichita. Standing are: C. F. Haskell, supervisor, and H. W. Heilman, engineer, Harlan Rendering Co.; E. M. Wiecher, manager, E. E. Firth Co., Dubuque, Ia.; R. H. Lamping, Valcar Enterprises, Inc., Dallas, Tex.; B. G. Lundberg, manager, Harlan Rendering Co.; Roy R. Ewald, secretary-treasurer, Minneapolis Hide & Tallow Co., Minneapolis; M. A. Russ, owner, Tulsa Rendering Co., Tulsa, Okla.; W. M. Shirk, manager, Standard Rendering Co., Kansas City, Kans.; Willibald Schaefer, president, Willibald Schaefer Co., St. Louis, Mo., and Sam H. Ray, general manager, Globe Rendering Co., Chicago.

adoption of a research program by the association. He cited the inroads made in the soap and leather-consuming industries by synthetic materials and stated that the research program should have been undertaken ten years ago. The cost of the project, he stated, could easily be borne by the industry. To pro-

tect the members who finance the program, the practical findings could be patented and made available to non-participants on a royalty basis. Cooperation with the American Meat Institute and other groups was urged.

After suggestions had been made that research work might be carried out at Iowa State College of Agriculture and Mechanic Arts, the Food Institute at Leland Stanford University and the Armour Research Foundation, the question was tabled for further study by the executive committee. The group will give members a report on the cost of such a program.

The petition of the Southeastern Regional Renderers Association for membership in the NRA, as presented by Joseph S. Suggs, president of the southeastern group, was approved by the board. Twenty-three additional rendering firms will join the national as a result of this action.

In discussing the economic status of the rendering industry, Dr. John Lee Coulter, consulting economist of the association, pointed out that some of the European powers are working hard to develop colonial sources for cheap fats and oils. Although Europe is and always has been very short of fats and oils, this does not guarantee a market for American products since the United



MIDWESTERN RENDERERS AND FEED EXPERT

R. L. Thiessen, secretary, Oshkosh Soap Co., Oshkosh, Wis.; W. E. Glennon, secretary of the American Feed Manufacturers Association, Chicago; E. H. LaForge, partner, J. T. LaForge & Sons, Rockford, Ill.; J. L. Cohen, owner, Jacksonville Reduction Co., Jacksonville, Ill.; A. C. Bolden, secretary-treasurer, Faber & Co., Peoria, Ill.; R. P. Koos, secretary-treasurer, N. S. Koos & Son Co., Kenosha, Wis., and R. Thiessen, vice president, Oshkosh Soap Co., Oshkosh, Wis.

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States controls exports and the ability of European countries to buy American fats is doubtful.

During the recent war, Dr. Coulter noted, the rendering industry enjoyed a preferred position because of the need for glycerine. Development of another source for glycerine, however, has probably lessened the degree to which the United States would be dependent on fats and oils for glycerine in case of an emergency.

Dr. Coulter emphasized that animal fats are vital to our national economy in that livestock agriculture permits the optimum use of national resources. He stated that one-half the land is non-tillable, but in part, does support livestock grazing. More than half the tillable land, in turn, is only good for the production of forage for livestock.

Principal speaker at the forum held on the first day was R. L. McTavish of the Germantown Rendering Co., Germantown, Ohio, who emphasized strongly the need for improvement in rendering plant operation and management. Noting that any rendering plant that is considered an obnoxious neighbor usually is not the most efficient plant, he pointed out that the key to relieving present market conditions lies partially in product improvement.

Too much hope should not be placed in the export market since export customers are even more critical than domestic buyers.

McTavish cited the present differentials between the price of lard and shortening as an example of what happens when an industry (meat packing) is indifferent to its problems and does not act collectively to solve them.

The technical means for making animal fats clear in color and uniform in quality are available, McTavish said, but their application would require a comparatively heavy capital investment which could only be justified if the raw fats moved from smaller producing plants to large processing units which would process them into a standard product which could then be marketed throughout the world.

He emphasized that users will buy fats and oils from sources that will furnish them with a standard and uniform product at the lowest price. If tallows and greases can meet these requirements they will control the market. Grease of poor color and low quality represents manufacturing mistakes which renderers should not merchandise if their long term interests are to be protected.

McTavish declared that any industry which is dependent upon market fluctuations for its profits is earning a speculative return which never can give it as sound a footing as a manufacturing profit. He urged renderers to pay attention to manufacturing techniques which will enable them to earn a long term profit independent of slight market fluctuations.

As an example of the need for more attention on manufacturing, he cited



PRESIDENT GREETES PRESIDENT

John T. LaForge, Jr., for the past three years president of NRA, with his successor Rae Walters (right).

the difference between fire insurance costs for different rendering plants. Some plants are able to get insurance protection for 33c per \$100 of valuation, while others must pay \$4 for this same protection. If the plant is worth \$100,000, one plant's insurance cost is \$330 as against the other's \$4,000. Furthermore, he stated, many renderers do not even know that by buying insurance for a three-year period they can reduce their costs by 17 per cent.

In the discussion that followed, the speaker was asked how odors can be

See plate of pictures on page 33.

eliminated in the rendering plant. He replied that the temperature of the condenser water is of great importance. The higher the temperature of the condenser water, the poorer the job of condensation and deodorization.

It was also suggested that a hood be placed over the percolators and equipped with an exhaust fan which would pull the escaping vapors and gases through water sprays or gas burners, a method used in sardine plants in California.

Much of the meeting on Tuesday was devoted to talks by representatives of the industries which buy and use the materials turned out by renderers

Irving Glass, executive vice president

of the Tanners Council of America, speaking on hide, skin and leather prospects, emphasized that our economy has already entered a period of readjustment and that the outlook for hides and leather will be largely influenced by factors outside the control of renderers or tanners.

Although disclaiming the ability to predict whether business readjustments will be major or minor, Glass pointed out that the eight-year sellers' market—longest in history—has left many businessmen less cautious and less able to adjust to economic realities. Production in the last two years has been at an extremely high level and, with the exception of automobiles and housing, there are few goods which are not immediately available to purchasers. In the shoe field, for example, production has exceeded sales for two years and while some of the excess output has been necessary for restocking, etc., the time has come when production must be brought in line with sales.

Tanners, he pointed out, feeling the back-pressure from shoe manufacturers and consumers, are becoming more critical in their buying with respect to price and quality. This is especially true because they are meeting increasing competition from substitute materials in connection with shoes and other leather goods and must reflect the demand of their own customers for raw material of greater uniformity, quality and lower price.

Among the factors which lend some stability to the outlook for hides and leather, except in the case of a major economic change, Glass listed:

1. Hide and skin inventories are modest.
2. The U. S. is normally an importing nation on hides and skins and it is still difficult to get foreign material at economical levels.
3. The U. S. is supplying some ERP countries with funds for hide purchases, thus strengthening the world market.

W. E. Glennon, secretary of the American Feed Manufacturers Association,

(Continued on page 51.)

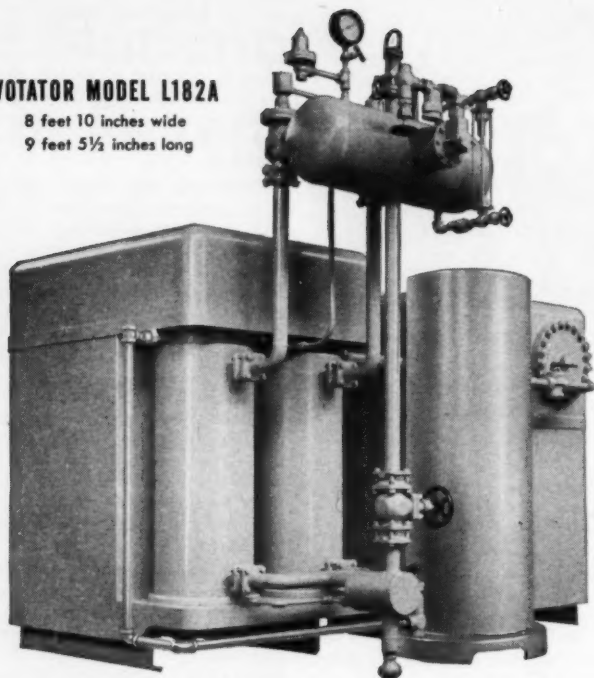


NEW MEMBERS FROM SOUTHEAST WITH SOME FRIENDS

Left to right are Edward A. Meyer, manager, Green Bay Soap Co., Green Bay, Wis.; S. M. Patton, Consolidated Hide & Metal Co., Ashville, N. C.; A. B. Hilton, manager, Hilton Rendering Co., Laurel, Miss.; G. Tant, president, Hilton Rendering Co., Laurel, Miss.; C. G. Randell, U. S. Department of Agriculture; Louis Schmidt, North Carolina Consolidated Hide Co., Inc., Greensboro, N. C.; J. S. Sugg, president, S. & W. Rendering Co., Rocky Mount, N. C.; C. H. O'Donnell (rear), vice president, P. G. O'Donnell & Sons, Woonsocket, R. I.

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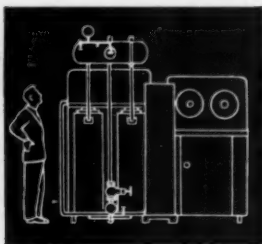
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SUSTAIN VETO ON MEAT FEE

Mayor Zeidler's veto of an ordinance which would boost meat inspection fees for Milwaukee meat packers was sustained by the city's common council recently. Aldermen voting to override the veto held a majority, 12 to 11, but 18 votes were needed. Another meat inspection fee ordinance was introduced by title.

The vetoed ordinance would have raised about \$43,000 by charging packers \$2.20 an hour for services of meat inspectors. This is the amount which Dr. E. R. Krumbiegel, city health commissioner, said inspection would cost the city in 1949. Zeidler was opposed to the ordinance because he said that small packers had told him the increased fees would put them at an unfair competitive disadvantage with larger packers who have federal meat inspection and might drive them out of business. Zeidler suggested that the city license all slaughterhouses and charge a low hourly rate for meat inspection.

Waste Disposal Problems

(Continued from page 23.)

S. D. on mixed domestic and packing-house wastes.

"Many chemical treatments of packinghouse wastes have been tried; some have been satisfactory and some have not. Zinc chloride was used by Oscar Mayer & Co. in Madison, Wis. Sedimentation by chlorine alone was patented by Halverson and adopted by Hormel at Austin for reducing the strength of their waste before combining with city treatment. Swift & Company have used ferric sulfate and sulfuric acid at Lake Charles and other plants, and it is reported that effluents as low as 80 ppm. have been produced. Reductions of nearly 90 per cent have been reported by Eldridge with the use of chlorine and ferric chloride.

"It is very obvious that the type and extent of treatment of packinghouse wastes depend on the local situation. Many times screening, primary sedimentation and grease skimming are all that is required. Complete disposal plants are exceedingly costly, but are an example of what can be done in some localities to prevent a nuisance.

"The disposal of waste is a greater problem for the small slaughterhouse than it is for the larger packing plant. A small slaughterhouse, killing and dressing relatively few animals, can be a greater nuisance to a community if no attempt is made to utilize the by-products than a larger packinghouse killing thousands of animals per week."

LIVESTOCK CAR LOADINGS

A total of 14,174 cars was loaded with livestock during the week ended December 4, 1948, according to the Association of American Railroads. This was a decrease of 2,166 cars from the same week a year earlier and a decrease of 4,453 cars from 1946.

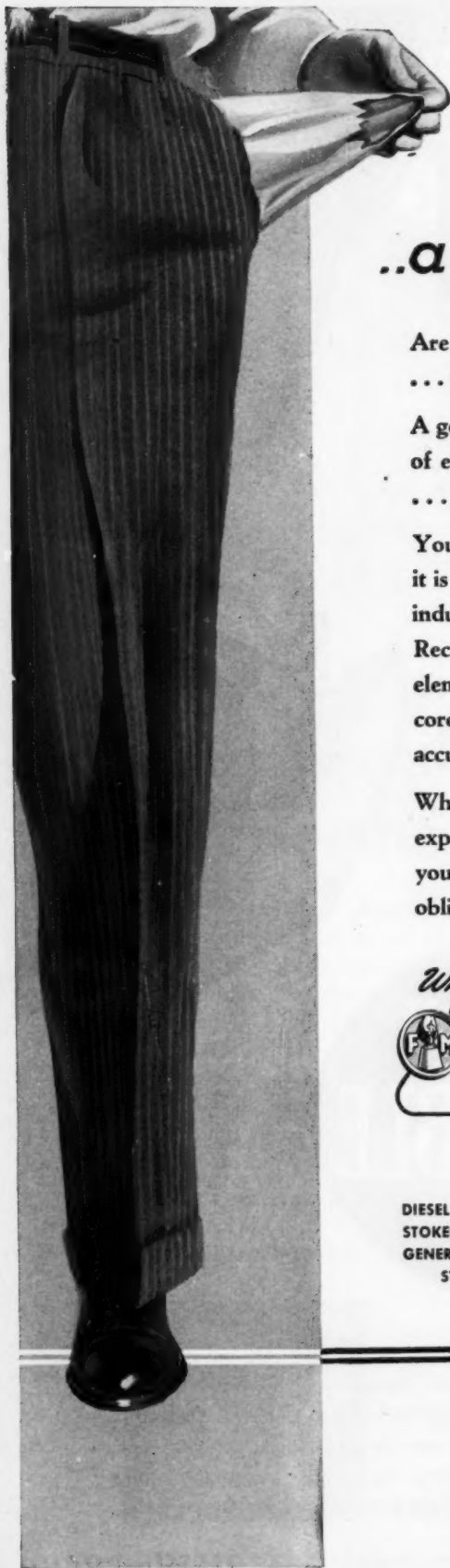
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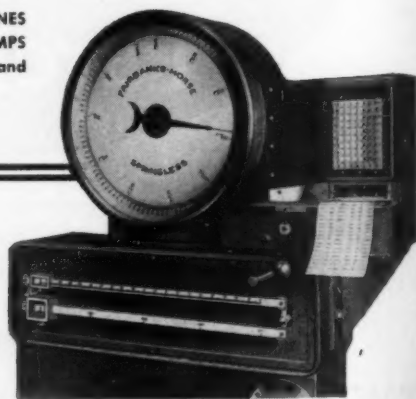
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STANDPIPES • FARM EQUIPMENT
MAGNETOS



Up and down the MEAT TRAIL

Hattiesburg Packing Co.

Begins Remodeling Plant

Hattiesburg Packing Co., Hattiesburg, Miss., is adding a new cooler to existing facilities and office space to the plant. A. F. Enslin, sr., owner and manager of the plant, has initiated a regular program for revamping and enlarging plant facilities, and present construction is part of this program. Future plans call for new hog killing equipment, revamping and enlargement of beef killing facilities, a new sausage kitchen and a new loading dock and freezer. A. F. Enslin, jr., is plant superintendent.

Krey Packing Co. Purchases

Tiedemann and Harris, Inc.

The Krey Packing Co., St. Louis, Mo., has purchased the firm of Tiedemann & Harris, Inc., San Francisco, and took possession of the physical assets on November 1. It is being operated under the name, Tiedemann & Harris, Inc., Division of Krey Packing Co.

William J. Bagley of the St. Louis plant was appointed acting manager. Personnel of the plant was maintained, and John Tiedemann, president, is remaining in an advisory capacity for a period of six to eight weeks.

Mallette & Co. Enlarging

Capacity of Sausage Plant

Mallette & Co., Greenwood, Miss., sausage manufacturer and processor, is now planning the construction of a new sausage kitchen, smokehouse, sausage cooler and freezer. A new Tenderay beef cooler will be added to the present plant, and office space will be enlarged. According to L. E. Mallette, owner of the concern, the proposed revisions will increase sausage manufacturing capacity from 20,000 lbs. to 50,000 lbs. per week. Consideration is also being given to acquisition of slaughtering facilities, but plans in this connection are still indefinite.

Oscar Mayer Buys Kohrs

Oscar Mayer & Co. has acquired ownership of the packing plant at Davenport, Ia. which it has operated for the last two years under lease with Kohrs Cold Storage Co. In acquiring ownership of the plant, valued at more than \$1,000,000, Oscar Mayer exchanged stock it had purchased from time to time. The cold storage unit will continue to be operated as a partnership of the Kohrs and Gehrmann families.

John F. Krey Is Elected

Head of Krey Packing Co.

John F. Krey, II, has been elected president of Krey Packing Co., St. Louis, Mo., it was announced this week.



J. F. KREY

As executive vice president he has managed the firm since 1942. He succeeds his mother, the late Mrs. Anna Krey, as president. She had been head of the firm since the death of her husband, Fred Krey, who with his father had founded the company in 1882. Jack Krey is well known to the entire meat packing industry. He is serving his third term as chairman of the board of the American Meat Institute. He is a director of the Friends of the Land and is active in soil conservation activities. For many years he has been active in relations with livestock producers and has a wide acquaintance among producers in the Midwest, the Southwest and the West. He is a director of the St. Louis Association of Commerce and was recently elected a state director for Missouri of the National Association of Manufacturers. He is active in sports and is a polo player of renown. He is also an enthusiastic flyer, has his own plane in which he makes frequent cross-country trips.

At the same time it was announced that John Krey Stephens was elected vice president of the company.

Chester Bowman of NP Market Service Dies

Chester H. Bowman, 63 years old and for many years an editor of THE NATIONAL PROVISIONER DAILY MARKET



C. H. BOWMAN

SERVICE and widely known in the meat packing industry, passed away suddenly of a heart attack on December 16. Bowman was taken ill at his desk in mid-afternoon while gathering price information and died shortly thereafter.

Bowman was closely associated with the sales end of the meat industry before joining the staff of the Provisioner in September, 1937. He served in responsible supervisory positions with Morris & Co., Geo. A. Hormel & Co. and the Dold Packing Co. and made many friends in the wholesale meat trade. "Chet" was a close analyst of meat market conditions and had a ready wit and smile that endeared him to all those with whom he came in contact. He was awarded his 25-year American Meat Institute service button in 1945.

Bowman is survived by his wife, Marian Bowman, a former member of the Provisioner staff, and a daughter, Mrs. Marie Thompson of Chicago. The funeral will be held at Lain & Son, 5501 N. Ashland ave., but the time of the service was not known at press time.

Personalities and Events of the Week

- Meat Packers, Incorporated, a group of meat packing officials in the Los Angeles area, are holding their fifth annual Hi-Jinks Christmas get-together Wednesday, December 22, at the Mayfair hotel. The affair starts with cocktails at 6:30 followed by dinner with elaborate entertainment at 7:30. Ben Campton is president of the group.
- More than 9,000 persons visited the new plant (see THE NATIONAL PROVISIONER of December 4, page 16) of R. L. Zeigler, Inc., Bessemer, Ala., during the formal opening held on December 11 and 12.
- Proceeds from Coca-Cola and candy machines, installed for the convenience of employes in locker rooms at the Jackson Packing Co., Jackson, Miss., are donated to the employee's fund which is set up by the company to pay for

Christmas parties, picnics, flowers to sick, etc. The company supplements the profits with contributions if necessary to liquidate any deficits.

● Simon Zeitler, president of the Sieloff Packing Co., St. Louis, Mo., died recently. He was 83 years old. Mr. Zeitler went to St. Louis from Germany in the 1890's and became a sausage maker. Later he became an independent meat dealer and in 1918 he helped organize the Sieloff Packing Co. He was secretary-treasurer of the company from 1918 to 1928 when he became president. Surviving are his wife, a daughter and a son.

● H. D. Gitter has joined the Allied Mfg. Co., Des Moines, Ia., well known stockinette manufacturing firm, as sales manager. Since he has been in the knitting and stockinette field for

Up and Down the TEE-PAK TRAIL

Dear Joe:

I am adding this little extra note to you on my regular Christmas message because I want to tell you how much I appreciate your faithfulness in sending me your reports from your contacts with our customers as you see them in your jaunts around the country.

I can't get around to call on our friends as often as I would like to, and your keeping me abreast of new trends in the field, as well as new uses for our Tee-Pak line, has been a great help to me as I am sure it has to all the rest of the boys. Also I have had a nice response from our customers who have told me that some of the suggestions that we have printed in the column have increased sales of their products quite materially, through the use of Tee-Pak Casings. There are so many advantages in using our Casings on smoked meat products, and some of the ideas you send in are really revolutionary. But your reports have been very explicit in outlining exact methods and this kind of a report—one we can pass on to all our friends and customers for their benefit—is the kind of a report I like to get. Keep them coming Joe and we'll publish every one of general usefulness and interest that you send in. Thanks for your warm personal Christmas wishes. Here is a little something to make your holiday brighter, too.

Regards,
the Boss.

P. S. Say Merry Christmas and Happy New Year for me to all our friends all over the country.



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Swift Inaugurating Employee Service Award Program

Swift & Company has begun a service award program for its employees who have five years or more of continuous service with the company. Once each year, silver and gold pins will be presented to employees who have reached a five-year milestone.

In announcing the new plan John Holmes, Swift president, said, "We shall never forget that *Swift Is People*, not a collection of buildings and machines. It is a big team—with its 73,000 teammates. To all Swift people whose skill, energy and loyalty have been evident in their service across the years, we dedicate this issue. We hope that all will wear the service recognition pins as a symbol of meritorious service. We hope that the newer members of the organization will look forward to the day when they, too, will receive their first service pins."

The program was announced in a service recognition edition of *Swift News*. Employees with more than 20 years are listed in the magazine and many are pictured and biographies given.

SWIFT 50-YEAR MAN HONORED

Inaugurating a new service award program for employees, P. M. Jarvis, Swift & Company vice president in charge of industrial relations, presents a gold pin denoting 50 years service to Charles P. Schwickrath, a supervisor at Swift's Chicago plant. W. L. Armstrong, left, superintendent, and L. W. Bermond, manager, look on as Mr. Jarvis makes the presentation.



several years, he has acquired a knowledge of the needs of the meat packing industry and is well known to users of stockinettes in the industry.

● **Harry N. Sample**, who has been associated with the meat packing industry in Los Angeles since 1911, died on December 12. From 1911 to 1920 he was employed by the former Hauser Packing Co. (now Armour and Company). Between 1920 and 1929 he was in the retail field. In that year he entered the calf slaughtering business in Vernon under the name of R & S Calf Co. For the past eight years he has conducted a slaughtering business under his own name.

● **Dr. H. C. Diehl**, president, Institute of Food Technologists, addressed the Chicago sectional meeting of the Institute, Monday evening, December 13.

● A slaughterhouse has been added to the plant of the Poteau Ice Co., Poteau, Okla., it was announced recently.

● **John Moninger**, American Meat Institute, Chicago, addressed the Atlantic City, N. J. Kiwanis Club at a luncheon

The Swift service pin design consists of an Arrow S in colors with one star for each five years. Silver is used to recognize service up to 35 years and gold for pins for 35 years and longer service. Pins for associated companies carry their choice of color and company symbol. Pins are also being awarded to retired employees.

Oldest Swift employee in point of service is **George H. Swift** of Boston, son of the founder, **G. F. Swift, sr.** He is a director of Swift and has served in various capacities for 51 years. The only other employee with 50 or more years of service is **C. P. Schwickrath**, a general foreman in the Chicago plant.

In announcing the plan, *Swift News* pointed out that almost since the beginning of time when men gathered together for a common purpose, some kind of conspicuous object—banners, standards, ensigns, flags, etc.—has been used as a symbol of a common interest, so the present use of emblems to designate men and women as fellow employees is a logical step.

meeting there, December 9. That evening he spoke before a dinner meeting of the Philadelphia chapter of Robert Morris Associates at the Union League Club in Philadelphia.

● **William Russell Stephenson**, 52, former superintendent of the Reynolds Packing Co., Union City, Tenn., died of a cerebral hemorrhage recently. He had been employed by Armour and Company for about 20 years, in Chicago and St. Joseph, Mo., before moving to Union City.

● **Archie E. Reid**, who has been in charge of livestock receiving at the Dallas plant of Swift & Company, has retired after 20 years continuous service. He previously worked in the curing and beef departments and was foreman of the latter department for a number of years.

● A recent fire at the Alabama Packing Co., Birmingham, Ala., destroyed approximately 52,000 lbs. of frankfurters, 600 lbs. of smoked sausage and a smaller amount of beef. Cause of the blaze was not determined.



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Seattle • Wichita • Wilmington, Calif.

RENDERERS MEETING PHOTOS

(Convention report on page 24.)

1. L. to r., S. K. Bernard, secretary-treasurer, Dixie Rendering Co., Lexington, S. C.; R. L. McTavish, president, Germantown Rendering Co., Germantown, O.; R. H. Lamping, manager, LeFiell Co., San Francisco, and C. O. Cummings, J. D. Jewell, Inc., Gainesville, Ga.
2. L. to r.: John A. Dupps, John J. Dupps Co., Cincinnati, O.; R. L. McTavish, president, Germantown Rendering Co., Germantown, O.; Frank N. Davis, *The National Provisioner*; E. H. McClain, John J. Dupps.
3. Mark W. Coursey, president, Coursey Rendering Service, Inc., Parsons, Kans.; Mrs. Coursey; Joseph Mellon, French Oil Mill Machinery Co., Charles Clare, secretary, Coursey Rendering Service, Inc., and Mrs. Clare.
4. H. A. Naugle, president, and C. J. Meriman, superintendent, Consolidated Rendering Co., Boston, and L. L. Horton, manager, New England Rendering Co.
5. F. B. Wise, secretary-treasurer, National Renderers Association, and Dr. J. Lee Coulter.
6. L. to r. L. D. Krum, superintendent, American Products Co., Yakima, Wash.; Mrs. C. L. Johnson, and C. L. Johnson, Johnson Tallow Works, Puyallup, Wash.
7. Harold Scherer, Albright-Nell Co.; C. W. Swingle, president, C. W. Swingle & Co., Lincoln, Nebr., and K. D. Kubaugh, Albright-Nell Co.
8. B. H. Rowe, Proctor & Gamble Co.; Willibald Schaefer, president, Willibald Schaefer Co., St. Louis; John W. Lindsay, vice president, Andy's Rendering Plant, Grand Island, Nebr., and J. A. Schottelkotte, Proctor & Gamble.
9. Roger E. Morse, partner, Jas. F. Morse & Co., Boston, Mass.; Howard J. Gramlich, general agricultural agent, Chicago & North Western Railroad, Chicago; D. M. Pfeiffer, vice president, and David J. Duncan, secretary, Akron Soap Co.
10. William Schmidt and Oscar Schmidt, Cincinnati Butchers' Supply Co.; H. G. Swartz, president, Swartz Tallow Co., Durham, N. C., and G. A. Paine of "Boss."
11. Theo. H. Ruff, president, Retailers Tallow & Calf Skin Association, Milwaukee, Wis.; John T. LaForge, president, John T. LaForge Co., Freeport, Ill. and past president of the association; E. E. Kurzynski, president, Greenville Fertilizer Co., Greenville, O. and vice president of the association, and C. E. Thompson, secretary-treasurer, Frankfort Rendering Co.
12. Geo. M. Elliott, G. O. M. Elliott Co., Chicago, and Irving Glass, executive vice president, Tanners Council of America.
13. Mrs. Arthur Zimmermann, John W. Hill, Globe Co., Chicago; Mrs. John S. Pepson, and Leo McQueen, Globe Co.
14. J. C. Lundmark, V. D. Anderson Co., Cleveland, O.; John S. Pepson, owner, Pepson's Hides and Tallow, Uniontown, Pa., and Arthur Zimmermann, owner, Chilton Rendering Co., Chilton, Wis.
15. C. L. Hausermann, H. Hopfenmair, Washington, D. C., and A. L. Buxton, president, Kentucky Chemical Industries Inc., Cincinnati, O.





*We wish you an old-fashioned Christmas
 a holiday season warmed by good cheer
 and good fellowship . . . and the good fortune
 to enjoy every one of the twelve months ahead.*

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PLANT OPERATIONS

Ideas for Operating Men

Proper Techniques, Knowledge of Grades Needed for Welding of Stainless Steel

THE difficulty of welding stainless steel was advanced recently by one meat packer as the reason for failure to use stainless steel equipment in the plant, particularly in the sausage department. The physical arrangement of the plant subjects the equipment to rough handling, especially during trucking, which makes necessary periodic repairs by welding.

While it is true that stainless steel has different welding characteristics than other metals, manufacturers state that with the use of proper techniques, stainless steel can be welded as readily as other materials. The principal factor for a meat packer to remember in purchasing stainless steel packinghouse equipment is that the stainless comes in various grades with different use and welding characteristics.

For general packinghouse purposes the chromium-nickel steels are most suitable, not only because of their corrosion resistance and other use characteristics but also because of the ease of welding them and the fact that they require no additional annealing after welding. The stainless steel most widely used for packing plant equipment is 18-8 (containing 18 per cent chromium and 8 per cent nickel). Ferritic and martensitic chromium grades are not so suitable for general plant use.

There are certain working rules which should be followed in stainless steel welding; these cover distortion, beading and positioning.

The ferritic and martensitic chromium grades have expansion and thermal conductivity characteristics similar to mild steel and present no welding problems. The lighter gauges of these two grades may require the use of jigs to prevent the possibility of warping.

Chromium-nickel stainless steel has a greater coefficient of expansion and a faster thermal conductivity than the

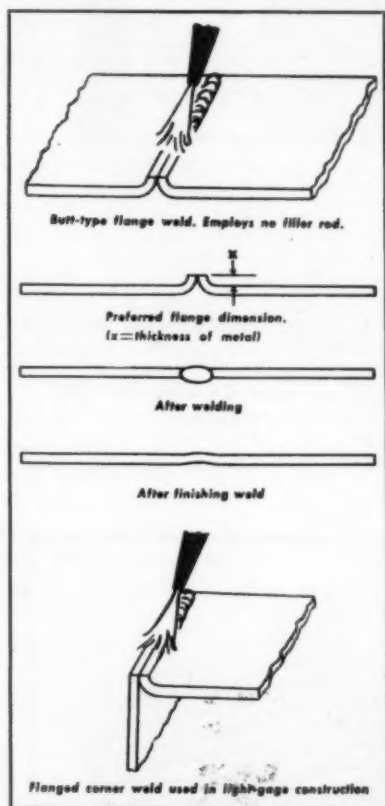


FIGURE 1: TYPES OF BUTTS

ferritic and martensitic chromium grades. A greater gap is required between the edges to be welded. If the meat packer welds many similar items, such as ham molds, it might be advisable to fix a permanent welding jig with chill plates to help remove the heat and prevent distortion from excessive expansion. Copper is the metal used as a chill plate.

Skip and step back welding are also very helpful in eliminating distortion. Skip welding consists of making a short weld, then skipping some distance ahead, making another similar short weld and then returning to the first weld and making another weld adjacent to it. This process is repeated until the whole area is welded. Sufficient time should elapse between making adjacent welds so that the first weld is sufficiently cool and is in contraction.

Step back welding is similar to skip welding, but the welder works back from the second correctly spaced weld bead to the cooled end of the first bead. The technique is continued to the third, fourth, etc., beads. (See Table 1 for correct procedure.)

In welding the gauges of stainless most frequently found in the packing industry, the bead should be held to a minimum as it must be ground down to blend with the metal to prevent bacterial deposits. With the chromium-nickel stainless steels, the size of the bead must be watched especially since these steels are hard to grind. It also has been found that by welding on the unpolished side, the amount of grinding necessary is held to a minimum and the bead does not show. In this method the metal sheets are sheared from the back side so any shear drag is on the polished side. Fabricated equipment likewise should be welded from its unpolished side.

Where the volume of welding justifies it, the plant should have a hand or motor operated positioner. The clamped metal then can be moved into the flat position which reduces welding time by 50 per cent, permits a better welding operation because of the ease of working and is much more convenient for the welder.

In using the oxy-acetylene method of welding there are basic considerations necessary for a perfect weld. First, the surfaces of the two welding areas must be clean. In the packinghouse this means a thorough scouring of the areas to free them of all grease. In cleaning stainless steel it is important not to contaminate the area with other metals, especially plain iron or mild steel. Cushion type fabric wheels, stainless steel wool or brush are the cleaning tools recommended.

The thickness of the steel to be welded determines the type of butting to be used. The normal packinghouse gauges, 16 through 20, should be butted together with no spacing. On lighter metals a 1/16-in. flange is recommended which is then butted without spacing. The lighter gauges require no filler rod as the flanges are melted down to form the weld bead. (See Figure 1 for types of butts.)

In actual welding a reducing flame should be used since an oxidizing type of flame will cause the stainless steel to become brittle. To prevent overheating, a burner tip one to two sizes smaller than that required for the same gauge of mild steel should be used.

Stainless steel welding requires a special type of flux to dissolve the oxides formed during welding. This flux comes in dry form and is mixed in a non-metallic container to the consistency of milk and applied to all surfaces cleaned for joining. Some operators apply a thin coat of the flux on the rod.

Rods of the approximate diameter of the metal to be welded are recommended, as are rods with chromium content of 1 to 1 1/2 per cent higher than the base in order to get a metal deposit of

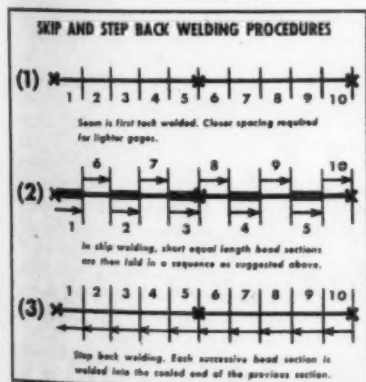



TABLE 1: ORDER OF WELDING

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the same analysis as the base metal. (See Table 2 for correct rod sizes.) The rod should be held in the flame at all times to produce a weld free of the weakening effects of oxidation.

A knitting, back-and-forth motion of the welding torch, instead of the com-

TABLE 2: RECOMMENDED ROD SIZE FOR OXY-ACETYLENE WELDING

Thickness of Metal	Recommended Rod (Diameter, inches)
18 gauge and lighter.....	1/16.....
18 to 16 gauge.....	1/16 to 3/32
16 to 10 gauge.....	3/32 to 1/8
10 gauge to 3/16 inch.....	1/8 to 5/32
1/4 inch and heavier.....	5/16 to 1/4

mon weaving-around motion, is recommended for a strong weld bead.

It is better to form the weld in one pass, but if it should be necessary to go back over the weld, the partly welded joint should be preheated with a blow pipe a reasonable distance ahead of the point of welding. To finish a weld, the blow pipe is slowly raised from the molten pool, allowing the metal to solidify while still protected by the reducing flame.

If any meat packer is experiencing difficulty with his stainless steel welding, a statement of his difficulties to his stainless steel supplier's service department generally will bring a correct solution to an improper welding technique.

Source material for this article was secured from the Armco Steel Corporation, Middletown, O.

**Families Spend 37% of
 Their Income for Food**

According to a survey taken by the U. S. Department of Agriculture, an average of \$6.61 per person per week was spent for food last winter by Birmingham, Ala. families which took part in a federal food consumption survey. Food took an average of 37 per cent of weekly family income, interviews with 267 families showed. The 37 per cent amounted to an average of \$21.67 a week, representing a cross section of income classes.

Families with incomes under \$1,000 per year spent an average of \$3.88 per person per week for food. Those with incomes of \$4,000 or more spent an average of \$8.53 a person. As expected, income was found important in determining the amount families spent for food with the lower income classes spending a larger percentage of their money for food. More was spent for meat, poultry and fish by the higher income group. The increase was not so much in pounds as in a shift to more expensive items such as steaks, chops, and poultry. For instance, the over \$4,000 income group used 73 per cent more meat per person than the lower income brackets, but spent 131 per cent more for the meat purchased.

Meat is rich in iron and phosphorus.



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MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, steady to \$2.00 lower; heifers, \$1.00 to \$2.00 lower; cows, steady to \$2.00 lower, canners and cutters, steady to 50c lower; bulls, \$1.50 to \$2.00 lower; calves, \$1.00 higher.

	Thurs.	Last wk.
Chicago steer top...	\$30.00	\$30.00
4 day cattle avg...	27.00	28.50
Chi. heifer top.....	27.00	28.50
Chi. bol. bull top....	22.50	23.75
Chi. cow top.....	19.00	20.00
Chi. cut. cow top....	17.00	17.00
Chi. can. cow top....	14.50	14.75
4 day can.—		
cut. aver.....	15.50	15.75
Kan. City, top.....	26.00	26.50
Omaha, top.....	27.00	30.00
St. Louis, top.....	25.00	28.00
St. Paul, top.....	27.50	32.00
Receipts 20 markets		
4 days.....	237,000	265,000
Slaughter—		
Fed. Insp.*.....	305,000	296,000

BEEF

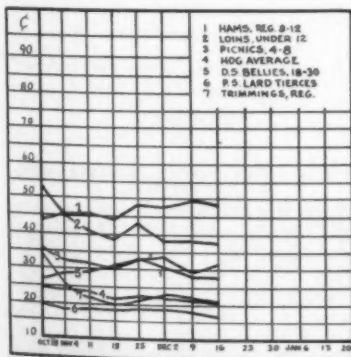
Carcass, good, all wts.: Lower.

Chicago.....	.38 @39½	41 @43
New York.....	.40 @44	44 @47
Chi. cut., Nor.....	.31½ @32	32½ @33
Chi. bol. bulls.....	.35½ @36	36½ @37
Chi. can., Nor.....	.31½ @32	32½ @33

CALVES

Chicago, top.....	\$32.00	\$31.00
Kan. City, top.....	28.00	28.00
Omaha, top.....	28.00	28.00
St. Louis, top.....	35.00	36.50
St. Paul, top.....	33.00	33.00
Slaughter—		
Fed. Insp.*.....	147,000	147,000
Dressed veal: Steady to higher.		
Good, Chicago.....	.45@48	43@46
Good, New York.....	.44@50	44@50

*Week ended December 11, 1948.



Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top steady and average \$1.19 lower; other markets 25c to \$1.50 lower.

	Thurs.	Last wk.
Chicago, top.....	\$23.00	\$23.00
4 day avg.....	20.48	21.67
Kan. City, top.....	21.50	22.25
Omaha, top.....	22.00	22.25
St. Louis, top.....	22.50	23.00
St. Paul, top.....	21.50	22.00
Corn Belt, top.....	21.00	22.00
Indianapolis, top....	22.00	23.25
Cincinnati, top.....	22.00	23.50
Baltimore, top.....	22.75	23.25
Receipts 20 markets		
4 days.....	465,000	508,000
Slaughter—		
Fed. Insp.*.....	1,500,000	1,520,000
Cut-out.....	180-220-	240-
results.....	220 lb. 240 lb.	270 lb.
This week...+\$.11 —\$.46 —\$.61	
Last week...—	.07 — .54 — .53	

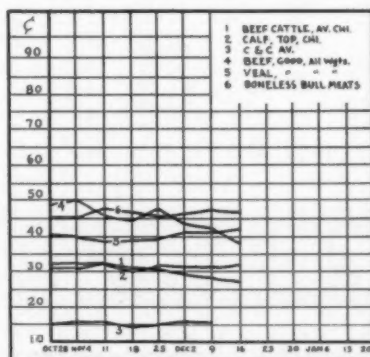
PORK

Chicago: Lower.

Reg. hams,			
all wts.....	.42 @48½n	44½ @49½n	
Loins, 12/16.....	.36 @37	37½ @38½	
Bellies, 8/12.....	40½	40½	
Picnics,			
all wts.....	.23 @30	25 @31	
Reg. trim.....	.20 @21½	22 @22½	
New York:			
Loins, 8/12.....	.40 @42	40 @42	
Butts, all wts.....	.38 @40	39 @41	

LAMBS

Chicago, top.....	\$25.00	\$25.50
Kan. City, top.....	24.00	24.25
Omaha, top.....	23.75	25.00
St. Louis, top.....	24.50	25.75
St. Paul, top.....	25.00	25.50
Receipts 20 markets		
4 days.....	160,000	187,000
Slaughter—		
Fed. Insp.*.....	314,000	339,000
Dressed lamb prices: Lower.		
Chicago, choice.....	.42@46	44@47
New York, choice.....	.42@46	43@48



Hides—Fats—By-Products

HIDES

Chicago packer hides: Broad movement packer hides this week with all descriptions sold at lower levels. Native steers sold 1c to 2c down; butt brands, Colorado quotable 1½c lower. Heavy and light native cows sold 1c to 1½c down; bulls and vealers sold lower levels.

	Thurs.	Last wk.
Hvy. native		
cows.....	24½ @25	26 @26½
Nor. calf		
(heavy).....	60	62½
Nor. calf		
(light).....	60	65
Nor. native		
kipskin.....	40	40
Outside small pkr.		
native, all weight		
str. & cows.....	.22 @23	23 @24

TALLOW, GREASES, ETC.

Chicago: Market extremely weak with light trading reported from all quarters. Large soapers expressed little interest at quotable prices. Mixed price structure reported nominally all grades.

Fancy tallow.....	.12 @12½n	14n
Choice white		
grease.....	10¼ @10½n	12½ @13

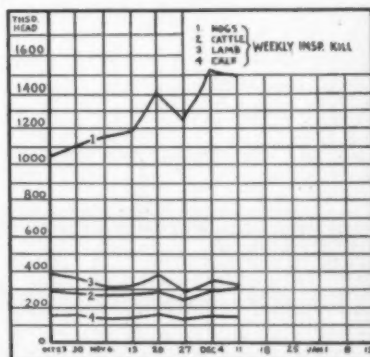
Chicago By-Products: Mixed trends.

Dry rend.		
tankage.....	*1.80@1.85	*1.85@1.95
10-11%		
tankage.....	*9.00@9.25	*9.00@9.50
Blood.....	*9.25@9.50	*9.25@9.50
Digester tankage		
60%.....	120.00@125.00	120.00@125.00
Cottonseed oil,		
Val. S. E.....	.17pd	17½ @17½pd

*F.O.B. shipping point.

LARD

Lard—Cash.....	16.75n	17.87½n
Loose.....	15.00n	16.25a
Leaf.....	14.00n	15.25n
B—bid. N—nominal. A—asked.		



USDA Reports Federally Inspected Meat Output at 394,000,000 Lbs. Last Week

MEAT production under federal inspection in the week ended December 11 was estimated at 394,000,000 lbs., the U. S. Department of Agriculture reported this week. The total production was about the same as the 393,-

pared with 147,000 reported last week and 158,000 in the week last year. Output of inspected veal in the three weeks under comparison was 18,100,000, 18,200,000 and 17,500,000 lbs., respectively. Hog slaughter was estimated at 1,-

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended December 11, 1948—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Dec. 11, 1948.....	305	154.3	147	18.1	1,500	208.5	314	13.5	394.4
Dec. 4, 1948.....	296	152.4	147	18.2	1,520	208.2	339	14.6	393.4
Dec. 13, 1947.....	339	160.9	158	17.5	1,648	228.4	366	15.7	422.5

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Dec. 4, 1948.....	954	506	227	123	248	139	95	43	14.5	53.8
Nov. 27, 1948.....	961	515	228	124	244	137	94	43	14.3	53.0
Dec. 13, 1947.....	932	475	208	111	241	139	94	43	13.4	53.3

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

000,000 lbs. reported for the preceding week, but 7 per cent below 422,000,000 lbs. recorded for the corresponding period last year.

Cattle slaughter totaled 305,000 head—3 per cent above 296,000 reported a week ago, but 10 per cent below the 339,000 kill of the corresponding week last year. Beef production of 154,000,000 lbs. compared with 152,000,000 lbs. reported last week and 161,000,000 in the week a year ago.

Calf slaughter was 147,000 head, com-

500,000 head—1 per cent below 1,520,000 reported for the preceding week and 9 per cent below the 1,648,000 kill of the same week in 1947. Production of pork was 208,000,000 lbs., compared with 208,000,000 in the previous week and 228,000,000 in the same period last year. Lard production of 53,800,000 lbs. compared with 53,000,000 reported last week and 53,300,000 processed in the same week last year.

Sheep and lamb slaughter was 314,000 head, compared with 339,000 head for

the preceding week and 366,000 in the week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 13,500,000, 14,600,000 and 15,700,000 lbs., respectively.

OCT. MEAT EXPORTS-IMPORTS

U. S. exports and imports of meats in October were reported by the USDA as follows:

	Oct. 1948 lbs.	Oct. 1947 lbs.
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen.....	215,246	6,365,987
Pickled or cured.....	713,169	828,071
Pork—		
Fresh or frozen.....	411,609	123,742
Hams and shoulders, cured.....	379,680	432,343
Bacon.....	162,542	109,640
Other pork, pickled or salted.....	542,825	1,869,582
Mutton and lamb.....	44,587	356,413
Sausage, including canned & sausage ingredients.....	205,391	416,628
Canned Meats—		
Beef.....	20,423	1,010,368
Pork.....	382,436	346,314
Other canned meats ¹	2,037,558	1,781,390
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, etc.....	34,284	148,446
Lard, including neutral.....	16,524,694	38,285,765
Tallow, edible.....	10,218	111,600
Tallow, inedible.....	6,003,453	8,999,910
Grease stearin.....	...	28,524
IMPORTS—		
Beef, fresh or frozen.....	17,569,288	60,591
Veal, fresh or frozen.....	1,113,509	...
Beef and veal, pickled or cured.....	205,834	309,621
Pork, fresh or frozen.....	48,317	1,190
Hams, shoulders and bacon.....	60,836	12,853
Pork, other pickled or salted.....	3,208	1,659
Mutton and lamb.....	996,602	70
Canned beef ²	16,129,689	11,630,217

¹Includes many items which consist of varying amounts of meat.

²Canned beef from Mexico not included in these statistics.

LIGHT HOGS CUT OUT WITH A SLIGHT PLUS MARGIN

(Chicago costs and credits, first three days of week.)

The lower trend in hog costs and pork prices continued in evidence this week at Chicago. The decline in the cost of the light and medium weight hogs was greater, by comparison, than the decline in their product values and resulted in improved cutting margins for these two weights. However, the opposite was true for the heavies and their minus margin

increased by 8c as it moved from minus 53c to minus 61c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fn.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fn.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fn.
Skinned hams.....	12.7	49.0	\$ 6.22	\$ 8.87	12.7	46.1	\$ 5.85	\$ 8.16	13.0	42.6	\$ 5.54	\$ 7.71		
Picnics.....	5.7	30.0	1.71	2.43	5.5	27.0	1.49	2.07	5.4	26.0	1.40	1.93		
Boston butts.....	4.3	35.3	1.52	2.15	4.1	34.8	1.43	2.01	4.1	34.8	1.42	1.98		
Loin (blade in).....	10.2	36.8	3.75	5.37	9.9	35.7	3.53	4.96	9.7	37.0	3.59	4.96		
Bellies, S. P.....	11.1	40.3	4.47	6.41	9.6	37.4	3.59	5.05	4.0	31.5	1.26	1.74		
Bellies, D. S.....	2.1	26.5	.56	.80	8.6	26.5	2.28	3.18		
Fat backs.....	3.2	12.5	.40	.56	4.6	15.5	.71	.99		
Plates and jowls.....	2.9	18.1	.52	.76	3.1	18.1	.56	.76	3.5	18.1	.63	.87		
Raw leaf.....	2.3	13.9	.32	.44	2.2	13.9	.31	.43	2.2	13.9	.31	.43		
P. S. lard, rend. wt.....	13.9	15.3	2.13	3.04	12.4	15.3	1.90	2.65	10.4	15.3	1.59	2.22		
Sparr ribs.....	1.6	35.3	.56	.81	1.6	29.5	.47	.68	1.6	26.0	.42	.57		
Regular trimmings.....	3.3	20.9	.69	.98	3.1	20.9	.65	.88	2.9	20.9	.61	.86		
Feet, tails, etc.....	2.0	15.4	.31	.45	2.0	15.4	.31	.43	2.0	15.4	.31	.43		
Offal & misc.....80	1.1480	1.1280	1.11		
Total Yield & Value.....	70.0	...	\$23.00	\$32.85	71.5	...	\$21.85	\$30.56	72.0	...	\$20.87	\$28.98		
Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs.....	\$21.88	\$21.42	\$20.67
Condemnation loss.....111110
Handling and overhead.....907871
Per cwt. yield					Per cwt. yield					Per cwt. yield				
TOTAL COST PER CWT.....	\$22.89	\$32.70	\$22.31	\$31.29	\$21.48	\$29.83
TOTAL VALUE.....	23.00	32.85	21.85	30.56	20.87	28.98
Cutting margin.....	+\$.11	+\$.15	—\$.46	—\$.64	—\$.61	—\$.85
Margin last week.....07	.1054	.7553	.74

CHICAGO PROVISION STOCKS

Lard inventories at Chicago increased 13,000,000 lbs. during the first two weeks of December, moving from 31,469,021 lbs. on November 30 to 44,189,534 lbs. on December 15. Current holdings were almost equal to the amount held on the same date a year earlier, which amounted to 44,763,766 lbs.

	Dec. 15, '48, lbs.	Nov. 30, '47, lbs.	Dec. 15, '47, lbs.
P. S. lard (a).....	29,819,944	12,477,171	24,475,964
P. S. lard (b).....	8,625,168	11,586,423	15,000,346
Dry rendered lard (a).....	617,608	135,489	...
Dry rendered lard (b).....	268,000	385,000	...
Other lard.....	4,858,814	6,884,938	4,382,460
TOTAL LARD.....	44,189,534	31,469,021	44,763,766
D. S. Cl bellies (contract).....	53,000	10,000	5,000
D. S. Cl bellies (other).....	1,885,478	889,269	1,234,816
TOTAL D. S. Cl BELLIES.....	1,938,478	899,269	1,239,816
D. S. Rib bellies.....
(a) Made since Oct. 1, 1948. (b) Made previous to Oct. 1, 1948.			

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended December 11 were as follows:

	Week Dec. 10	Previous week	Cor. wt. 1947
Cured meats, pounds.....	24,088,000	26,512,000	30,692,000
Fresh meats, pounds.....	38,964,000	39,328,000	45,244,000
Lard, pounds.....	8,972,000	4,093,000	6,000,000



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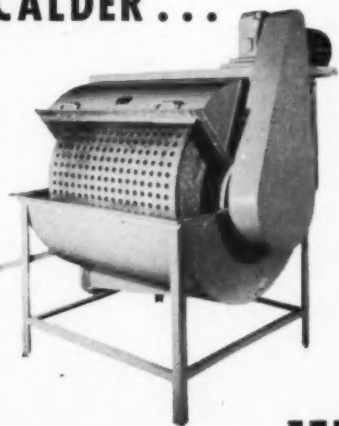
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- Sausage Rooms
- Meat Markets
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136,000,000 Pounds of Meat Moved Into Cold Storage in November, USDA Reports

COLD storage holdings of meat increased during November by 136,000,000 lbs. to boost the total from 382,108,000 lbs. on November 1 to 518,000,000 lbs. on December 1. This amount compares with 562,000,000 lbs. a year

December 1 compared with 203,163,000 lbs. a month earlier. However, pork stocks on the comparable date of 1947 were 304,851,000 lbs., or 7,000,000 lbs. larger than current holdings. December 1 stocks compared favorably with the

the five-year average was 140,626,000 lbs.

Lamb and mutton holdings also grew in the past month, moving from 16,296,000 lbs. a month earlier to 22,346,000 lbs., an increase of 6,000,000 lbs. December 1 holdings were also larger than the stocks a year ago, which totaled 17,280,000 lbs., and the five-year average of 19,702,000 lbs.

The balance of the increased holdings of meat was accounted for by larger inventories of veal, edible offal, canned meats and meat products and sausage room products. These items altogether increased by 15,000,000 lbs. during November.

The out-of-storage movement of lard and rendered pork fat slowed down considerably during the month, with a net withdrawal of 4,000,000 lbs. registered. December 1 stocks of 70,871,000 lbs. compared with 66,526,000 lbs. on November 1 and 73,377,000 lbs. held on December 1 of 1947.

U. S. COLD STORAGE STOCKS ON DECEMBER 1

	Dec. 1, '48 pounds	Dec. 1, '47 pounds	Nov. 1, '48 pounds	Dec. 1 5-yr. av. 1943-47 pounds
Beef, frozen	94,713,000	118,908,000	75,329,000	129,047,000
Beef, in cure, cured & smoked	14,232,000	14,629,000	12,446,000	11,579,000
Total beef ¹	108,945,000	133,537,000	87,775,000	140,626,000
Pork, frozen	96,589,000	113,486,000	34,555,000	98,022,000
Pork, dry salt in cure & cured	26,148,000	19,626,000	17,433,000	38,307,000
Pork, all other, in cure, cured and smoked	174,739,000	171,739,000	131,175,000	154,045,000
Total pork ²	297,476,000	304,851,000	203,168,000	290,374,000
Lamb and mutton ³	22,346,000	17,280,000	16,296,000	19,702,000
Veal ⁴	14,700,000	18,319,000	9,930,000	...
All edible offal, frozen and cured ⁵	41,993,000	37,501,000	34,690,000	55,269,000
Canned meats and meat products ⁶	21,216,000	16,958,000	19,684,000	...
Sausage room products ⁷	11,096,000	13,576,000	10,586,000	...
Lard ⁸	68,332,000	70,691,000	63,948,000	...
Rendered pork fat ⁹	2,539,000	2,686,000	2,578,000	*78,974,000

*Lard and rendered pork fat included.

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ¹Preliminary figures. ²Included in above figures are the following government-held stocks in cold storage, outside of processors' hands as of December 1, 1948: Lard and rendered pork fat, 1,638,000 lbs. The report by the government on holdings of pork, beef, veal, lamb and mutton is discontinued. ³No historical figures for these items. ⁴Trimminings formerly included with offal now included with appropriate type of meat.

ago and the five-year average of 506,000,000 lbs.

The out-of-storage movement of pork meats was halted during November and the increase of 94,000,000 lbs. held in storage was responsible for a large part of the total increase in meat stocks. Total holdings of 297,476,000 lbs. on

five-year average of 290,374,000 lbs.

Stocks of beef continued to mount during November and an increase of 21,000,000 lbs. was registered for the month. Stocks increased from 87,775,000 lbs. on November 1 to 108,965,000 lbs. on December 1. Beef held last year at this time totaled 133,537,000 lbs. while

FLASHES ON SUPPLIERS

OAKITE PRODUCTS, INC.: This New York firm has announced the appointment of Frank L. Oldroyd as sales manager of its industrial division. He has been associated with the Oakite organization in the servicing of its specialized industrial cleaning and allied materials for over 15 years, and was special field sales manager prior to his present promotion.

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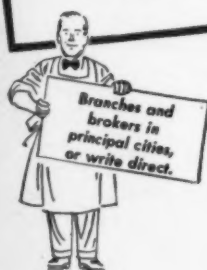
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Minneapolis 13, Minnesota



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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Dec. 15, 1948

Choice native steers—	per lb.
All weights	50 @ 52
Good native steers—	
All weights	42 @ 45
Commercial native steers—	
All weights	37 @ 41
Utility, all wts.	33 @ 36
Hindquarters, choice	60 @ 61
Forequarters, choice	40 @ 43
Cow, commercial	33 1/2 @ 36
Cow, utility	32 @ 34
Cow, cutter and cannor.	31 1/2 @ 32 1/2
Bologna bulls, 500 up.	36 1/2 @ 36 1/2

BEEF CUTS

Steer loin, choice	85 @ 95
Steer loin, good	67 @ 70
Steer loin, commercial	45 @ 45
Steer round, choice	47 @ 49
Steer round, good	44 @ 47
Steer rib, choice	78 @ 80
Steer rib, good	58 @ 60
Steer rib, commercial	40 @ 40
Steer sirloin, choice	85 @ 87
Steer sirloin, commercial	85 @ 85
Steer brisket, choice	45 @ 50
Steer brisket, good	45 @ 50
Steer chuck, choice	41 @ 42
Steer chuck, good	38 @ 38
Steer back, choice	63 @ 63
Steer back, good	59 @ 59
Navel, good	23 @ 25
Fore shanks	33 @ 35
Hind shanks	26 @ 26
Steer tenderloins	1.75 @ 1.80
Cow tenders, 5 up.	81 @ 83
Steer plates	35 @ 35

BEEF PRODUCTS

Brains	6 1/2 @ 6 1/2
Hearts	21 @ 21
Tongues, select, 3 lbs. & up.	37 @ 38
fresh or froz.	24 @ 26
Tongues, house run,	24 @ 26
fresh or froz.	15 @ 15
Tripe, cooked	35 @ 36
Livers, regular	30 @ 30
Kidneys	30 1/2 @ 30 1/2
Cheek meat	18 @ 18
Lips	13 @ 13
Lungs	13 @ 13
Melts	13 @ 13
Udders	8 @ 8

CALF—HIDE OFF

Choice, 225 lbs. down.	46 @ 47
Good, 225 lbs. down.	45 @ 46
Commercial	38 @ 39
Utility	33 @ 35

VEAL—HIDE OFF

Choice carcass	48 @ 50
Good carcass	46 @ 47
Commercial carcass	37 @ 39
Utility	33 @ 35

LAMBS

Choice lambs	43 @ 46
Good lambs	44 @ 45
Commercial lambs	42 @ 43

MUTTON

Good	20 1/2 @ 21 1/2
Commercial	19 1/2 @ 20 1/2
Utility	19 @ 19 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams,	
14/18 lbs., parchment	
paper	53 @ 55
Fancy skinned hams,	
14/18 lbs., parchment	
paper	54 @ 56
14/16 lbs., parchment	
paper	54 @ 57
Fancy trim, brisket off,	
bacon, 8 lb. down, wrap	57 @ 59
Square cut seedless bacon,	
8 lb. down, wrap	55 @ 57

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	45 1/2 @ 52
Reg. pork loins,	
und. 12 lb.	38 @ 39
Tenderloins	81 @ 81
Boneless loins	37 @ 38
Picnics, 4/8	28 1/2 @ 29
Skinned shldrs., bone in.	32 @ 32
Sparrilbs, under 3 lb.	36 @ 37
Boston butts, 4/8 lb.	36 @ 37
Boneless butts, c.t., 3/5	50 @ 50 1/2
Neck bones	14 @ 14 1/2
Pigs' feet, front	9 @ 10
Kidneys	22 @ 22
Livers	25 1/2 @ 26
Brains	29 @ 29
Ears	17 1/2 @ 17 1/2
Snouts, lean in.	18 1/2 @ 18 1/2

FANCY MEATS

Tongues, corned	37 @ 38
Veal breads, under 6 oz.	75 @ 75
6 to 12 oz.	76 @ 78
12 oz. up	82 @ 85
Calf kidneys	69 @ 69
Calf tongues	24 @ 26
Lamb fries	75 @ 80
Beef livers, selected	56 @ 56
Ox tails, under 1/4 lb.	10 @ 10
Over 1/4 lb.	25 @ 30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	21 1/2 @ 22 1/2
Sp. lean pork trim, 85%	38 1/2 @ 39
C. lean pork trim, 95%	45 @ 46
Pork cheek meat	35 @ 35
Pork tongues	24 @ 24
Boneless bull meat	47 1/2 @ 48
Boneless chucks	45 1/2 @ 45 1/2
Shank meat	45 @ 45
Farmer	35 1/2 @ 35 1/2
Beef cheek meat	30 @ 30
Dressed canners	31 1/2 @ 32 1/2
Dressed cutter cows	31 1/2 @ 32 1/2
Dressed bologna bulls	36 1/2 @ 37
Boneless veal trim	43 @ 43

DRY SAUSAGE

Cervelat, ch. hog bungs	87
Thuringer	50
Farmer	73
Holsteiner	73
B. C. Salami	80
B. C. Salami, new con.	95
Genoa style salami, ch.	79
Pepponi	79
Mortadella, new condition	50
Cappicola (cooked)	83
Italian style hams	81

DOMESTIC SAUSAGE

Pork sausage, hog casings	42
Pork sausage, bulk	38
Frankfurters, sheep casings	51
Frankfurters, hog casings	48
Bologna	41
Bologna, artificial casings	42
Smoked liver, hog bungs	48
New Eng. lunch specialty	64
Mixed luncheon spec., ch.	48
Tongue and blood	39
Blood sausage	31 @ 33
Souse	31 1/2 @ 31 1/2
Polish sausage, fresh	46
Polish sausage, smoked	50

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to	
1 1/2 in., 180 pack	45 @ 50
Domestic rounds, over 1 1/2	
in., 140 pack	50 @ 55
Export rounds, wide, over	
1 1/2 in.	75 @ 80
Export rounds, medium,	
1 1/2 to 1 1/2	55 @ 65
Export rounds, narrow,	
1 1/2 in. under	1.15 @ 1.35
No. 1 weanands, 24 in. up	12 @ 12
No. 1 weanands, 22 in. up	8 @ 8
No. 2 weanands	4 @ 7
Middles sewing, 1 1/2 @	
2 in.	1.15 @ 1.25
Middles, select, wide,	
2 1/2 in.	1.20 @ 1.30
Middles, select, extra,	
2 1/2 @ 2 1/2 in.	1.45 @ 1.65
Middles, select, extra,	
2 1/2 in. & up	1.95 @ 2.00
Beef bungs, export No. 1	17 @ 18
Beef bungs, domestic	11 @ 13
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	16 @ 18
10-12 in. wide, flat	10 1/2 @ 11 1/2
8-10 in. wide, flat	6 1/2 @ 7

Pork casings:	
Extra narrow, 29 mm. &	
dn.	3.00 @ 3.15
Narrow, mediums, 29 @ 32	
mm.	3.10 @ 3.20
Medium, 32 @ 35 mm.	1.85 @ 2.00
Spe. medium, 35 @ 38 mm.	1.55 @ 1.65
Wide, 38 @ 43 mm.	1.45 @ 1.50
Export bungs, 34 in. cut	30 @ 31
Large prime bungs,	
34 in. cut	21 @ 23
Medium prime bungs,	
34 in. cut	15 @ 17
Small prime bungs	14 @ 15
Middles, per set, cap off	58 @ 83

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway Seed	25 1/2 @ 25 1/2	30 @ 30
Cominus seed	29 @ 29	33 @ 33
Mustard sd., fcy. yel.	22 @ 22	22 @ 22
American	20 @ 20	20 @ 20
Marjoram, Chilean	27 @ 27	31 @ 31
Oregano	23 @ 23	27 @ 27
Coriander, Morocco		
Natural No. 1	11 1/2 @ 11 1/2	14 1/2 @ 14 1/2
Marjoram, French	50 @ 50	53 @ 53
Sage Dalmation		
No. 1	32 @ 32	37 @ 37

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	31 1/2 @ 31 1/2	34 1/2 @ 34 1/2
Reafitted	32 1/2 @ 32 1/2	35 1/2 @ 35 1/2
Chili powder	36 @ 36	45 @ 45
Chili pepper	43 @ 43	46 @ 46
Clove, Zanzibar	25 @ 25	29 @ 29
Ginger, Jam., und.	32 1/2 @ 32 1/2	30 @ 30
Ginger, African	23 @ 23	29 @ 29
Cochin	23 @ 23	29 @ 29
Mace, fcy. Banda		
East Indies		1.68 @ 1.68
West Indies		1.67 @ 1.67
Mustard, flour, fcy.		26 @ 26
No. 1		26 @ 26
West India Nutmeg		70 @ 70
Paprika, Spanish	50 @ 50	60 @ 60
Pepper, Cayenne	50 @ 50	60 @ 60
Red No. 1	92 @ 92	95 @ 95
Pepper, black	92 @ 92	96 @ 96
Pepper, white	95 @ 95	99 @ 99
Pepper, Black		
Malabar	92 @ 92	96 @ 96
Black, Lampung	92 @ 92	96 @ 96

CURING MATERIALS

Nitrite of soda in 425-lb.	
obis., del. or f.o.b. Chicago	4 1/2 @ 4 1/2
Saltpeter, n. ton, f.o.b. N. Y.	
Dbl. refined gran.	11 @ 11
Small crystals	14 @ 14
Medium crystals	18 @ 18
Pure rfd., gran. nitrate of soda	4 1/2 @ 4 1/2
Pure rfd., powdered nitrate of soda	
salt, in min. car. of 60,000 lbs.	
only, paper sacked f.o.b. Chgo.	
Granulated	11 @ 11
Medium	14 @ 14
Rock, bulk, 40 ton cars,	
Detroit	18 @ 18
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans sugar, f.o.b.	
refiners (2%)	7.53 @ 7.53
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.	
less 2%	7 @ 7
Dextrose, per cwt.	
in paper bags, Chicago	1 @ 1

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles December 13	San Francisco December 14	No. Portland December 11
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$46.00 @ 47.00	\$46.00 @ 47.00	\$46.00 @ 47.00
500-600 lbs.	46.00 @ 47.00	46.00 @ 47.00	45.00 @ 47.00
Commercial:			
400-500 lbs.	42.00 @ 45.00	43.00 @ 45.00	40.00 @ 43.00
Utility:			
400-500 lbs.	36.00 @ 40.00	40.00 @ 42.00	35.00 @ 37.00
COW:			
Commercial, all wts.	33.00 @ 35.00	35.00 @ 38.00	34.00 @ 37.00
Cutter, all wts.	28.00 @ 30.00	31.00 @ 32.00	31.00 @ 32.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.			44.00 @ 45.00
Good:			
80-130 lbs.	45.00 @ 47.00		44.00 @ 45.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	46.00 @ 47.00	44.00 @ 45.00	44.00 @ 45.00
50-60 lbs.	48.00 @ 49.00	45.00 @ 46.00	42.00 @ 43.00
Good:			
40-50 lbs.	47.00 @ 48.00	46.00 @ 47.00	44.00 @ 45.00
50-60 lbs.	46.00 @ 47.00	45.00 @ 46.00	42.00 @ 43.00
Commercial, all wts.	44.00 @ 45.00	42.00 @ 43.00	40.00 @ 41.00
Utility, all wts.	38.00 @ 42.00		38.00 @ 40.00
MUTTON (EWE):			
Good, 75 lbs. dn.	22.00 @ 23.00	22.00 @ 24.00	19.00 @ 20.00
Commercial, 75 lbs. dn.	21.00 @ 22.00	20.00 @ 22.00	17.00 @ 18.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.		36.00 @ 38.00	(Shipper Style)
120-137 lbs.	34.00 @ 34.50	34.00 @ 36.00	34.00 @ 35.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	45.00 @ 48.00	48.00 @ 54.00	45.00 @ 48.00
10-12 lbs.	45.00 @ 48.00	46.00 @ 52.00	45.00 @ 48.00
12-16 lbs.	44.00 @ 47.00	45.00 @ 50.00	43.00 @ 44.00
PICNICS:			
4-8 lbs.		37.00 @ 40.00	
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	55.00 @ 60.00	58.00 @ 60.00	58.00 @ 60.00
16-20 lbs.	55.00 @ 60.00	56.00 @ 58.00	58.00 @ 60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	53.00 @ 57.00	58.00 @ 64.00	63.00 @ 68.00
8-10 lbs.	53.00 @ 57.00	56.00 @ 62.00	62.00 @ 68.00
10-12 lbs.	53.00 @ 57.00		62.00 @ 68.00
LARD, Refined:			
Tierces	19.50 @ 21.00		22.00 @ 23.00
50 lb. cartons & cans.	20.50 @ 21.50		22.50 @ 23.50
1 lb. cartons.	21.00 @ 22.00	23.00 @ 24.00	

LOU MENGES ORGANIZATION, INC.

ARCHITECTS-ENGINEERS AND CONSULTANTS FOR THE PACKING HOUSE INDUSTRY

BASKING RIDGE

NEW JERSEY

MILLINGTON 7-0432

LOUIS J. MENGES, PRESIDENT

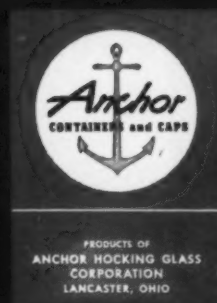
Peaks of security...



ANCHORVAC* T CAPS securely seal thin blown or thin pressed tumblers having straight, flared or bead finish sides. A positive, tamper-proof, permanently effective seal is assured whether vacuum sealing, hot packing, sterilizing or processing. The seal is mechanically formed well below top edge of container by compressing skirt of cap so flexible sealing gasket is forced into a tight, even contact with side of container finish. Foot, semi-automatic or automatic type Anchor sealing machines are available at nominal rentals to apply caps at speeds ranging from 20 to 125 per minute.



The lofty, rugged Peaks of the Alps have always meant security for Switzerland.



IT'S *Anchorvac T Caps*
FOR THE PEAK OF SECURITY

The Oakite

Steam Gun...

Tops In Cleaning Speed

YOU'RE missing plenty if you haven't seen the Oakite Steam-Detergent Gun remove grease and grime from floors, vats, tables and the like.

For here is a scientifically designed piece of equipment that brings into play both pressure and heat to step up the potency of the cleaning solution. The Oakite Gun handles nicely. Needs no pump, motor or injector. Price is extremely low. Standard model costs \$21.00... slightly higher in Canada and West of the Rockies.

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.
Technical Service Representatives in Principal Cities of the U. S. and Canada

OAKITE Specialized CLEANING

MATERIALS • METHODS • SERVICE • FOR EVERY CLEANING REQUIREMENT

STANcase STAINLESS STEEL EQUIPMENT

NEW!

MEAT TRUCK No. 48

Equipped with
Threaded Drain
Hole and Plug.

Capacity
1200 lbs.



The largest of the STANcase STAINLESS STEEL MEAT TRUCKS (1200 lb. capacity) ruggedly constructed for lifetime service of 14 gauge, sanitary, Stainless Steel. Inside dimensions: 48" long, 30" wide and 24" high. Weight 250 lbs. FULLY APPROVED BY HEALTH AUTHORITIES.



STAINLESS STEEL MEAT TUB No. 96

Ruggedly constructed of 16 gauge Stainless Steel. Inside surfaces are highly polished and seamless. Inside dimensions: Diameter at top 19"; Diameter at bottom 16"; Inside depth 13 3/4". Weight 24 lbs. Immediate Delivery Dealers' Inquiries Invited

Manufactured by
THE STANDARD CASING CO., Inc.
121 Spring St., New York 12, N. Y.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, DECEMBER 16, 1946

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	48 1/2 n
10-12	48 1/2 n
12-14	45 n
14-16	42 n

BOILING HAMS

Fresh or Frozen	S.P.
16-18	39 1/2 n
18-20	39 1/2 n
20-22	39 1/2 n

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	51
12-14	47 1/2
14-16	44 1/2
16-18	42
18-20	42
20-22	42
22-24	42
24-26	41
26-28	40
Inc. No. 2's	36

OTHER D.S. MEATS

Fresh or Frozen	Cured
Regular plates	22 n
Clear plates	15 n
Square jowls	10
Jowl butts	13 @ 13 1/2

PICNICS

Fresh or Frozen	
4-6	30
4-8 Range	28
6-8	27 1/2
8-10	25
10-12	24
12-14	23 @ 23 1/2
8-up. No. 2's	23 @ 23 1/2
Inc.	23 @ 23 1/2

BELLIES

Fresh or Frozen	
6-8	40 1/2
8-10	40 1/2
10-12	40 1/2
12-14	37
14-16	31 1/2
16-18	30
18-20	26 1/2 @ 27

D.S. BELLIES

18-20	23 1/2
20-25	23 1/2
25-30	23 1/2
30-35	23 1/2
35-40	23 1/2
40-50	23

FAT BACKS

Green or Frozen	
6-8	13 n
8-10	13 n
10-12	14 n
12-14	14 n
14-16	17 n
16-18	19 n
18-20	19 n
20-25	19 n

LARD FUTURES PRICES

MONDAY, December 13, 1946

Open	High	Low	Close
Dec. 17.05	17.40	17.05	17.32 1/2
Jan. 16.35	16.75	16.35	16.55
Mar. 16.45	16.75	16.45	16.65
May 16.50	16.80	16.50	16.67 1/2
July 16.65	16.82 1/2	16.65	16.82 1/2

Sales: 15,500,000 lbs.

Open Interest at close Fri., Dec. 10th: Dec. 536, Jan. 297, Mar. 699, May 224, July 28; at close Sat., Dec. 11th: Dec. 512, Jan. 297, Mar. 725, May 239 and July 35 lots.

TUESDAY, December 14, 1946

Dec.	Jan.	Mar.	May	July
17.35	17.35	17.10	17.25b	
16.60	16.77 1/2	16.40	16.70	
16.70	16.82 1/2	16.47 1/2	16.72 1/2	
16.77 1/2	16.85	16.55	16.80	
16.77 1/2	16.92 1/2	16.60	16.87 1/2 n	

Sales: 9,640,000 lbs.

Open Interest at close Mon., Dec. 13th: Dec. 482, Jan. 301, Mar. 704, May 252 and July 34 lots.

WEDNESDAY, December 15, 1946

Dec.	Jan.	Mar.	May	July
17.15	17.40	17.05	17.10	
16.40	16.70	16.40	16.62 1/2	
16.57 1/2	16.77 1/2	16.55	16.67 1/2	
16.75	16.82 1/2	16.70	16.70b	
16.80	16.82 1/2	16.70	16.75b	

Sales: 7,760,000 lbs.

Open Interest at close Tues., Dec. 14th: Dec. 405, Jan. 302, Mar. 706, May 239 and July 40 lots.

THURSDAY, December 16, 1946

Dec.	Jan.	Mar.	May	July
17.02 1/2	17.20	17.00	17.00b	
16.62 1/2	16.75	16.52 1/2	16.62 1/2	
16.65	16.87 1/2	16.55	16.70	
16.67 1/2	16.85	16.65	16.67 1/2 b	
16.70	16.87 1/2	16.67 1/2	16.72 1/2 b	

Sales: 19,290,000 lbs.

Open Interest at close Wed., Dec. 15th: Dec. 441, Jan. 300, Mar. 742, May 271 and July 46 lots.

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$19.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	19.25
Kettle rend., tierces, f.o.b. Chgo.	20.00
Leaf, kettle rend., tierces, f.o.b. Chgo.	20.00
Neutral, tierces, f.o.b. Chicago	18.87 1/2
Standard Shortening, N. & S. 25.00	
Hydrogenated Shortening, N. & S.	26.75

*Del'd.

COOLER-FREEZER

OCCUPANCY LOW

The occupancy of coolers in public cold storage warehouses declined five points to an all-time record low of 50 per cent during November and occupancy is expected to drop six to eight more points by March, 1949, according to the U. S. Department of Agriculture. Freezer occupancy was unchanged during November and remained 72 per cent occupied on December 1. Only in 1940 when utilization was 71 per cent, were freezers less occupied. On four occasions since 1940, freezer occupancy has increased from December to January.

CORN-HOG RATIO

The corn-hog ratio at Chicago on December 11 for all purchases was 15.0 as compared with 15.9 a week earlier and 9.8 a year earlier. The ratio for barrows and gilts was 15.3 on December 11 compared with 16.1 on December 4 and 9.9 on December 13, 1947. The ratios for the three periods were based on No. 3 yellow corn selling at \$1.427, \$1.403 and \$2.634, respectively.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Dec. 11	17.12 1/2 n	15.62 1/2 n
Dec. 13	17.00 n	15.50 n
Dec. 14	17.00 n	15.25 n
Dec. 15	16.87 1/2 n	15.00 n
Dec. 16	16.75 n	15.00 n

For Sale

JANUARY 1, 1949

● An old established packing plant with an outstanding record for earnings for many years. Located in Near South town of 80,000. Killing room and coolers can be put under Federal Inspection, thus allowing operators to ship dressed hogs, calves and cattle to eastern markets. Excellent railroad and trucking facilities. Other operations can be kept on intrastate basis; receipts public stock yards 1947: hogs 135,245; sheep 98,753; cattle 156,409; calves 159,590. Ample local help available. Basic wage rate 86c, top \$1.08. The price for the capital assets \$100,000. Less than American Appraisal Co. report as of July, 1946. Principals only.

Write or Wire

Box FS-378

THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

TRUCKS FOR EVERY USE!

PLATFORM



This medium duty platform truck is a very popular seller, not only from the stand point of sturdy construction but the very attractive prices we have to offer.

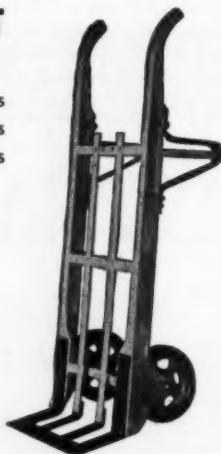
Deck Size 24x36

Renewable rubber tired ball bearing wheels.....	\$41.00
Solid rubber cushion face roller bearing wheels.....	\$51.20
Vulcanized rubber bearing roller bearing wheels.....	\$55.30
Semi-steel roller bearing wheels.....	\$41.00
Also available in other deck sizes.....	11ft or standard gear.

Illustrated circular on request.

LIGHT WEIGHT ALUMINUM

Cast aluminum frame, gives easy handling because of its lightness yet its construction is rugged to take hard use.



Freighter Model
(illustrated)

Rated Capacity of 1800 lbs.

\$3985

F.O.B. OHIO

Barrel Truck

Rated capacity of 1000 lbs.

\$3705

F.O.B. OHIO

PACKING HOUSE TRUCKS



No. 71

GALVANIZED OR STAINLESS

We would be pleased to quote you on any type truck used in the packing house or rendering industry. You will find the construction and price both to your satisfaction.

Models are available in galvanized or stainless steel.

E. G. JAMES CO.

316 S. LA SALLE STREET

Harrison 7-9062, CHICAGO 4, ILL.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

December 15, 1948

Choice, native, heavy.....	50 1/2 @ 58
Choice, native, light.....	50 1/2 @ 58
Good.....	45 1/2 @ 53
Comm.....	43 1/2 @ 47 1/2
Can. & cutter.....	34 @ 41
Bol. bull.....	41 @ 42 1/2

BEEF CUTS

City

No. 1 ribs.....	72 @ 78
No. 2 ribs.....	55 @ 66
No. 1 loins.....	85 @ 92
No. 2 loins.....	66 @ 78
No. 1 hinds and ribs.....	59 @ 64
No. 2 hinds and ribs.....	50 @ 58
No. 3 hinds and ribs.....	48 @ 52
No. 1 top sirloins.....	62 @ 65
No. 2 top sirloins.....	60 @ 64
No. 1 rounds.....	43 @ 47
No. 2 rounds.....	42 @ 45
No. 3 chucks.....	40 @ 42
No. 1 briskets.....	45 @ 48
No. 2 briskets.....	43 @ 48
No. 1 flanks.....	21 @ 23
No. 2 flanks.....	21 @ 23

FRESH PORK CUTS

Western

Boston butts.....	39 @ 41
Pork loins, fresh 12 lbs. do. 41.....	42
Hams, regular, under 14 lbs. 47.....	50 1/2
Hams, skinned, fresh.....	
under 14 lbs.....	49 @ 53
Picnics, fresh, bone in.....	25 @ 32
Pork trimmings, ex. lean.....	46 @ 47
Pork trimmings, regular.....	22 1/2 @ 23 1/2
Spareribs, under 5.....	37 @ 39
Bellies, sq. cut, seedless.....	8/12 @ 42 1/2

City

Boston butts, 4/8 lbs.....	41 @ 44
Shoulders, N. Y.....	42 @ 44
Pork loins, fr., 10/12 lbs.....	42 @ 45
Hams, regular, under 14 lbs.....	49 @ 52
Hams, skind., under 14 lbs.....	35 @ 37
Picnics, bone in.....	24 @ 26
Pork trim, ex. lean.....	41 @ 46
Pork trim, regular.....	41 @ 46
Spareribs, light.....	41 @ 46
Bellies, sq. cut, seedless, 8/12.....	40 @ 41

FANCY MEATS

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers, selected.....	78
Lamb fries.....	45
Oxtails under 1/2 lb.....	16
Oxtails, over 1/2 lb.....	35

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, DECEMBER 15, 1948

All quotations in dollars per cwt.

FRESH BEEF: STEER AND HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	\$50.00-52.00
700-800 lbs.....	49.00-51.00

Good:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	43.00-45.00
700-800 lbs.....	42.00-44.00

Commercial:	
350-600 lbs.....	37.00-42.00
600-700 lbs.....	38.00-41.00
Utility, all wts.....	None

COW:

Commercial, all wts.....	33.00-35.00
Utility, all wts.....	33.00-34.00
Cutter, all wts.....	None
Canner, all wts.....	None

FRESH VEAL AND CALF: SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	50.00-52.00
130-170 lbs.....	None

Good:	
50- 80 lbs.....	44.00-48.00
80-130 lbs.....	47.00-50.00
130-170 lbs.....	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	33 1/2 @ 35
137 to 153 lbs.....	33 1/2 @ 35
154 to 171 lbs.....	33 1/2 @ 35
172 to 188 lbs.....	33 1/2 @ 35

LAMBS

Choice lambs.....	45 @ 47
Good lambs.....	45 @ 45
Legs.....	50 @ 54
Hindsaddles.....	54 @ 56
Loins.....	66 @ 70

MUTTON

Good.....	Western 19 @ 21
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VEAL—SKIN OFF

Choice carcass.....	50 @ 52
Good carcass.....	44 @ 46
Commercial carcass.....	38 @ 41
Utility.....	34 @ 38

BUTCHERS' FAT

Shop fat.....	4
Breast fat.....	7 1/2
Edible suet.....	8
Inedible suet.....	5

STOCKER AND FEEDER CATTLE SHIPMENTS

Cattle and sheep purchased at public stockyards, and received in eight corn belt states during November were:

CATTLE AND CALVES

	November—	
	1948	1947
Public stockyards.....	293,330	226,611
Direct.....	167,567	100,885
Totals.....	460,897	327,496

SHEEP AND LAMBS

	1948	1947
Public stockyards.....	145,429	103,206
Direct.....	221,575	288,274
Totals.....	367,004	391,480

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

Commercial:	
50- 80 lbs.....	39.00-43.00
80-130 lbs.....	40.00-43.00
130-170 lbs.....	None
Utility, all wts.....	34.00-38.00

FRESH LAMB AND MUTTON:

LAMB:	
Choice:	
30-40 lbs.....	None
40-45 lbs.....	45.00-46.00
45-50 lbs.....	45.00-46.00
50-60 lbs.....	42.00-44.00

Good:	
30-40 lbs.....	44.00-45.00
40-45 lbs.....	44.00-45.00
45-50 lbs.....	43.00-44.00
50-60 lbs.....	41.00-42.00
Commercial, all wts.....	None
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. down:

Good.....	19.00-21.00
Commercial.....	17.00-19.00
Utility.....	None

FRESH PORK CUTS: Loins No. 1: (BLADELESS INCL.)

8-10 lbs.....	40.00-42.00
10-12 lbs.....	40.00-42.00
12-16 lbs.....	39.00-41.00
16-20 lbs.....	None

Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	None
Butts, Boston Style:	
4- 8 lbs.....	38.00-40.00

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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, December 16, 1948

The tallow and grease market displayed further weakness this week, apparently influenced by the overall soft price structure on lard and oils. With the large soapers showing no buying interest, trading was scattered and spotty and mixed prices were reported at lower levels each day.

Confirmed sales on any of the grades were lacking early this week and there were only rumors of trading in a few quarters. The trade reported that liberal offerings were in the market, with very little buying interest shown. A tank of yellow grease was reported sold at 9c on Tuesday, f.o.b. shipping point. A couple more tanks of yellow grease sold Wednesday at 9c, f.o.b. shipping point. Fancy tallow was reported to have sold at 12c, while choice white grease was reported at 10 and 10½c, f.o.b. shipping point.

The situation was unchanged by the week end, but it was reported that one of the large soapers entered the picture in the East on the basis of 12c for fancy tallow, 9c for yellow grease, and 11½c for prime tallow. The present prices are the lowest for this year.

TALLOW: The market continued its downward course this week with all grades reported on a nominal basis due to lack of information. Prices were from ¼ to 2c below last week. Edible tallow was quoted Thursday at 13½c nominal, in carlots, f.o.b. producer's plant. Fancy was quoted at 12@12½c nominal; choice, 11½@12½c nominal; prime, 11½@12½c nominal; special, 11½@11½c nominal; No. 1, 9½c nominal; No. 3, 8½@8½c nominal, and No. 2, 8c nominal.

GREASES: Closing quotations Thursday were down from ½ to 3c on all grades with the exception of yellow. Choice white grease was quoted at 10½

EASTERN FERTILIZER MARKET

New York, December 16, 1948

Some markets were slightly easier, and cracklings sold down 10c per unit due to smaller demand.

Tankage sold at \$9.50 per unit, f.o.b. eastern points and more was said to be available at that price.

Fish scrap was higher as the supply was limited. Demand was mostly from the feed trade, with the fertilizer people buying very little.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$45.00
Blood, dried 16% per unit of ammonia	10.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.30
Soda nitrate, per net ton, bulk, ex-vessel	48.00
Atlantic and Gulf ports	51.50
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	9.50
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$1.90

@10½c nominal; A-white, 10½c nominal; B-white, 9½c nominal; yellow, 9c; house, 8½c nominal; brown, 7½c nominal, and brown, 25 f.f.a., 7½c nominal.

GREASE OILS: The market displayed further activity this week and all grades were reported to have sold in sizable proportions. The trade reported export interest had entered into the buying, while domestic demand was equally effective. The lower price levels apparently aroused considerable buying interest in all quarters and on all grades. No. 1 lard oil was quoted

BY-PRODUCTS MARKETS

(Chicago, Thursday, December 16, 1948.)

Blood

	Unit
Unground, per unit of ammonia	\$9.25@9.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$9.00@9.50
Liquid stick, tank cars	4.00@4.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$105.00@115.00
55% meat scraps, bulk	115.50@120.00
50% feeding tankage, with bone, bulk	95.00@100.00
60% digester tankage, bulk	120.00@125.00
80% blood meal, bagged	155.00@165.00
65% BPL special steamed bone meal, bagged	70.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	\$7.50@8.00
Hoof meal, per unit ammonia	\$6.50@7.00

Dry Rendered Tankage

	Per unit Protein
Cake	\$1.80@1.85
Expeller	\$1.90@1.95

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75
Sinews and pizzles (green, salted)	1.75@2.00

	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	.3

Animal Hair

Winter coll dried, per ton	\$100.00@110.00
Summer coll dried, per ton	75.00
Cattle switches	4@5
Winter processed, gray, lb.	.11
Summer processed, gray, lb.	.1

*Quoted f.o.b. Shipping point.

Thursday at 17½c, which is 1c below the price last week. Prime burning oil was 2½c lower at 20½c, while acidless tallow was down 2c at 17½c. All prices are basis drums, l.c.l., f.o.b. Chicago.

NEATSFOOT OILS: A stimulated market was reported from several quarters this week. Sales and production are on the increase in view of the prices which are at lower levels. Pure neatsfoot oil was quoted Thursday at 30½c in drums, l.c.l., f.o.b. Chicago, down 1c and 20-degree neatsfoot oil was 36½c also 1c below the last quoted price.

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HOUSE
BY-PRODUCTS

Renderers Convention

(Continued from page 25.)

urged renderers to support research on the value and ways of improving animal protein feeding material. Looking at the 1948-49 supply of feed materials, Glennon pointed out that not only is the overall supply large enough to take care of present animal numbers but it will also permit some expansion. The surplus, however, is in materials for mill feeds while protein is still short.

Glennon stated that as far as can be foreseen the supply of good protein will always be inadequate to meet the best standards of animal nutrition. Noting that meat scraps have vital feeding elements that other protein materials do not possess, Glennon implied that these might some day be identified and synthesized and that it would be well if producers of meat scraps kept up with developments in this field.

The speaker predicted that the day of buying by-product feeding material on a commodity basis is about past and that in the future they may be purchased on the basis of their specific amino acid, mineral and vitamin content.

H. J. Gramlich, general agricultural and livestock agent, Chicago and North Western Railroad, Chicago, was the luncheon speaker.

Roy W. Peet, secretary-manager, Association American Soap and Glycerine Producers, paid tribute to the work the renderers did in the war fat salvage campaign. He stated that the renderers' pickup system, distribution of display material to butchers, cash payments to retailers and cash contributions to the campaign fund helped to make it the most successful of all salvage drives during the war. A total of about 950,000,000 lbs. of waste fat was collected.

Peet stated that while his association has discontinued active promotion of fat salvage, no effort is being made to stop it since many housewives have expressed a preference for this manner of disposing of their waste kitchen fats.

In evaluating the demand of the soap industry for various fats and oils and the effect of the synthetic detergents on the animal fat industry, Peet relied on factual data supplied by the Bureau of Census and the figures of his own association.

According to the U.S. census data, the soap tonnage for 1909 was 1,854,000,000 lbs., in 1919 it was 2,413,000,000 lbs.; in 1929 it was 3,306,000,000 lbs. and in 1939 it was 3,565,000,000 lbs. In the same 30 years the population increased from 90,000,000 to 130,000,000 and per capita consumption (including cleansers, etc.) showed a slight increase: 20.45 lbs. in 1909; 24.64 lbs. in 1937 and 27.24 lbs. in 1939.

Figures furnished by the AASGP were used in discussing more recent trends. The AASGP figures are slightly lower than the U. S. Census statistics since they include only the production of members and exclude scouring and hand cleansers.

The soap production for the years 1935 through 1939 was an average of 2,805,000,000 lbs., which increased for the six war years to an average of 3,282,000,000 lbs. and leveled back during the three postwar years to an average of 2,896,000,000 lbs. On a per capita basis, these figures show about 20 lbs. in 1935 and approximately 20 lbs. for the three postwar years confirming the U. S. Census figures that soap tonnage has increased somewhat but only very slightly on a per capita basis.

Use of tallow and grease for soap increased during the 1930's and during the war years, and there has been no decrease in the postwar period. Since soap consumption has declined in the postwar years, it would seem to indicate that tallow and grease have increased in importance as soap fats. Statistics indicate that use of tallow and grease in soap has increased from 29.4 per cent in

rather than replace soap tonnage, Peet said. Sales for synthetics and soaps combined were:

1st quarter, 723,000,000.

2nd quarter, 727,000,000.

3rd quarter, 769,000,000.

The ratio of synthetic detergents to non-liquid soaps has, however, increased by the following percentages:

1st quarter, 11%.

2nd quarter, 15%.

3rd quarter, 18%.

Synthetic soap manufacturers are expanding their distribution, Peet reported. The older brands are moving from the central and southern Pacific hard water areas to the soft water areas of the East and South and new brands are beginning distribution in both areas. While the present figures might reflect higher manufacturers sales by reason of



BOARD MEETING OF NATIONAL RENDERERS ASSOCIATION

1935 to 53.2 per cent in 1948. This is largely due to two factors, Peet said: 1) There has been a long term swing in the soap industry from the lower fat content products such as bar laundry soap to higher fat content products such as granulated and toilet soap. 2) Of the fats used in soap making, tallow and grease have risen from half or less than half of the primary fats used in the early 1930's to over 70 per cent in each of the three postwar years. This cannot be accounted for by a shortage of coconut oil material which in 1947 and 1948 was at the prewar level of approximately 24 per cent of total fats used in soap manufacturing. Tallow seemingly has replaced to a very great extent palm oils, fish oils, olive oils and other miscellaneous oils, he said.

Data on the synthetic detergents is available for the first three quarters of 1948:

1st quarter, 69,000,000 lbs.

2nd quarter, 97,000,000 lbs.

3rd quarter, 116,000,000 lbs.

Soaps during these same periods do not show an offsetting decline; non-liquid soap sales for the periods were as follows:

1st quarter, 653,000,000 lbs.

2nd quarter, 630,000,000 lbs.

3rd quarter, 653,000,000 lbs.

Synthetics have added to soap volume

expansion rather than consumer purchases, the speaker was of the opinion the detergents are here to stay and still would grow replacing soaps to some extent.

Two advantages of synthetics were cited: They do not combine with mineral salts of hard water to form insoluble compounds, and they are more economical as none of the synthetic has to be used to overcome the hardness of water before suds develop. The last reason accounts for the big market the synthetics have found in hard water areas.

In actual detergent tests cotton fabrics were washed cleaner with soaps.

If the cost of soaps and synthetic detergents is equal, there is hardly any economic incentive to use synthetics over soaps, he stated. Therefore, to whatever extent the cost of soap drops, the economic ratio between soap and synthetic detergent changes and the harder it becomes for the synthetic detergent to replace soap. There is an economic balance between soaps and synthetic detergents, and as one or the other decreases in cost to the housewife, it broadens or strengthens its market opportunity compared to the other.

It is too early to judge the impact of the detergents on the soaps, he stated, stressing that either can expand its relative market by a lower cost.

(Continued on page 55.)

VEGETABLE OILS

Thursday, December 16, 1948

SOYBEAN OIL: Following the trend of the early part of this week the market showed some firmness and a stronger price tone development by midweek. Reports of some export business on Tuesday had a stimulating effect. Spot shipment oil was quoted early this week at 16½@17c, while January was quoted Wednesday at 16¾c and product for February shipment at 16¾c. April-June oil sold at 16c with additional bids for more at the same level. July-September was bid up ¼c to 15½c per pound. The price Thursday was 17@17½c paid, or ¼ to ¾c below last week.

CORN OIL: The market displayed further weakness this week with only light trading reported from all quarters. The closing spot quotation on Thursday was 17c paid, representing a reduction of 2c under last week.

COCONUT OIL: A somewhat mixed situation prevailed in the market this week. There were sales early in the week which were reported to have been made on the basis of 19c for spot and future options at ½ to 1c lower levels. A little more buying interest was reported and December-March shipments were pegged at 19c and February-March at 18c. The market closed Thursday at 20c paid which, while higher than Monday's quotation, was 1c below the previous week.

PEANUT OIL: The market continued to display a weak undertone with very little trading reported. The market was quoted nominally Thursday at 17@17½c, or 1½ to 2c below the previous week.

COTTONSEED OIL: The crude oil market was apparently influenced by the weak undertone in other oils. However, some sellers advanced their price ideas. While trading was reported from several quarters, it was light and relatively scattered. The quotation of Monday at 16½@16¾c was advanced ¼ to ½c to 17c for spot, while some buying interest prevailed at 16½c for shipment through April.

Valley, Southeast and Texas closing quotations Thursday were on the basis

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	17pd
Valley	17d
Southeast	17d
Texas	17pd
Soybean oil, in tanks, f.o.b. mills	17@17½pd
Midwest	17pd
Corn oil, in tanks, f.o.b. mills	17pd
Coconut oil, Pacific Coast	20pd
Peanut oil, f.o.b. Southern points	17@17½n
Cottonseed foots	
Midwest and West Coast	3½@4
East	3½@4

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	33
White animal fat	33
Milk churned pastry	33
Water churned pastry	32

of 17c paid, which was ½ to ¾c below last week.

The N. Y. futures quotations were as follows:

SATURDAY, DECEMBER 11, 1948

	Open	High	Low	Close	Pr. d.
Dec.	20.10	20.25	20.10	20.11	20.10
Jan.	19.00	19.60	19.60	19.25	19.25
Mar.	19.35	19.47	19.20	19.25	19.25
May	19.15	19.21	18.97	18.96	18.96
July	18.80	18.99	18.90	18.75	18.75
Sept.	17.25			17.40	17.40
Oct.	16.90			16.85	16.85

Total sales: 145 contracts.

MONDAY, DECEMBER 13, 1948

Dec.	19.85	19.95	19.50	19.50	20.11
Jan.	18.00			19.00	19.25
Mar.	18.98	19.21	18.90	19.15	19.25
May	18.00	18.95	18.60	18.87	18.96
July	18.00	18.60	18.50	18.90	18.96
Sept.	17.25			17.35	17.40
Oct.	16.50	16.40	16.25	16.30	16.85

Total sales: 364 contracts.

TUESDAY, DECEMBER 14, 1948

Dec.	19.50	20.00	19.50	19.55	19.55
Jan.	18.75	19.40	19.40	19.20	19.25
Mar.	19.15	19.45	19.05	19.35	19.35
May	18.00	19.23	18.88	19.15	19.25
July	18.50	19.00	18.70	18.95	18.96
Sept.	17.35			17.45	17.45
Oct.	16.40	16.30	16.20	16.50	16.85

Total sales: 337 contracts.

WEDNESDAY, DECEMBER 15, 1948

Dec.	19.25	20.00	19.25	19.95	19.55
Jan.	19.00			19.15	19.25
Mar.	19.30	19.60	19.25	19.35	19.35
May	19.20	19.41	19.11	19.15	19.15
July	19.00	19.00	18.95	18.90	18.96
Sept.	17.40			17.40	17.45
Oct.	16.65	16.80	16.80	16.60	16.85

Total sales: 278 contracts.

THURSDAY, DECEMBER 16, 1948

Jan.	19.25	19.35	19.20	19.35	19.35
Mar.	19.50	19.59	19.40	19.48	19.48
May	19.35	19.35	19.20	19.22	19.25
July	19.00			19.00	19.00
Sept.	17.25			17.45	17.45
Oct.	16.50			16.65	17.40
Dec.	19.40	16.00		16.25	16.80

Total sales: 95 contracts.

*Bid. †Nominal.

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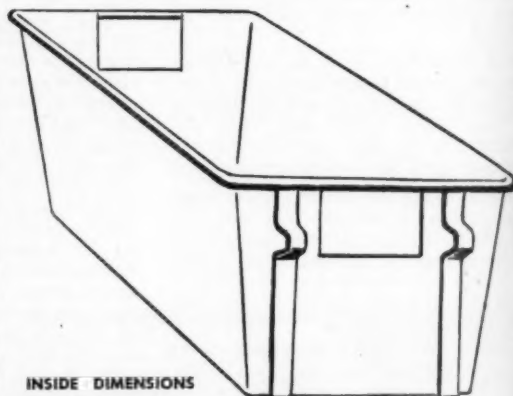
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HIDES AND SKINS

Continued broad movement packer hides this week—Market in general lower—Native steers again down 1/2 to 1c—Butt brands, Colorados and Texas steers quoted down nominally 1 1/2c—Heavy and light native cows sell 1 to 1 1/2c lower—Branded cows down 1c—Bulls and calfskins lower.

Chicago

PACKER HIDES: Further declines were registered in the local packer hide market this week, with most descriptions offered being sold at lower prices. Liberal offerings of native steers were submitted and sold. They sold late this week at 25@25 1/2c, down 1/2 to 2c from the previously quoted price. A relatively broad movement of both light and heavy native cows were reported, and sold from 1 to 1 1/2c below the last sale.

It was reported that more than 150,000 hides were offered and sold this week. More than 130,000 of these were confirmed and reported by the trade from a number of quarters throughout the week. It was felt the current movement was seasonable, with most packers now in a well sold up position. A total of 56,000 hides were sold last Friday.

Early this week the Association sold 1,400 mixed light and heavy native steers, December takeoff, at 25c, Chicago basis. One packer sold two cars of November-December mixed light and heavy steers on the same basis.

Last Friday one packer sold a total of November forward, heavy native steers at 26c, Chicago basis. The same day another packer sold 2,500 heavy native steers, November takeoff, at 25 1/2c f.o.b. St. Louis. Early this week one packer sold total of 10,000 November forward, from several shipping points, heavy native steers at 25c, Chicago basis. Another packer sold 10,000 October-December heavy native steers at 25c, Chicago basis. Later a packer sold 4,000 river October-November heavy native steers at 25c, basis Chicago. An outside packer sold 1,300 November-December heavy native

steers at 25c, Chicago basis. One packer sold 5,000 November heavy native steers at 25c, Chicago basis. Same packer sold two mixed cars heavy native steers at 25c, branded steers at 24 1/2c and heavy native cows at 24 1/2c, f.o.b. Evansville and Lake Charles.

About midweek one packer sold 2,200 November-December light native steers at 26 1/2c, basis Chicago. Another packer sold 2,500 November light native steers at 26 1/2c, Chicago basis. Another sale involved a total of 6,000 Chicago and river light native steers, November salting, at 26 1/2c, Chicago basis. One sale of branded steers involved 950 hides, November takeoff, sold by the Association, at 24 1/2c, Chicago basis.

Native cow hides moved in a broad way this week at lower prices than previously quoted, with one packer reporting 1,700 Cedar Rapids, November and December takeoff, at 24 1/2c, basis Chicago. Another packer sold 3,800 river heavy native cows at 24 1/2c, basis Chicago. Another sale of a total of 10,500 November, river and St. Paul heavy native cows at 24 1/2c and 25c, Chicago basis, was reported. A packer sold total of 25,000 heavy native cows, October forward, from a number of shipping points, at 24 1/2c, Chicago basis. Later, another packer sold 400 Omaha, November heavy native cows at 24 1/2c, Chicago basis. An outside packer sold 1,600 heavy and light native cows at 24 1/2c, f.o.b. shipping point.

Late last Friday one packer sold 2,600 October-November Albert Lea light native cows, 2,700 October-November Cedar Rapids light native cows, and 2,200 November, Kansas City light native cows, at 26c, basis Chicago. Early this week a packer sold 3,600 St. Paul, November-December light native cows at 25 1/2c, f.o.b. shipping point. Later, another packer sold 4,500 Chicago October-November light native cows, at 25c, Chicago basis, 2,000 Des Moines, October-November light native cows at 25c, 2,000 Cleveland November light native cows at 25 1/2c and 2,500 National Stock Yards light native cows

another packer sold total of 5,100 river light native cows, at 26 1/2c for September salting, 26c, for October, and 25 1/2c, for November, basis Chicago. About the same time, another packer sold total of 6,000 October-November, river and Chicago light native cows at 25 1/2c for the rivers, and 25c for the Chicagos, basis Chicago.

Branded cows also moved in a fair way this week, with one packer reporting a sale of 1,400 Denver, November-December branded cows at 24 1/2c, Chicago basis. The Association sold 2,600 November-December branded cows at 24 1/2c Chicago basis. An outside packer sold 1,200 November branded cows at 24 1/2c, basis Chicago. Another packer sold 3,500 river, November-December branded cows at 24 1/2c, basis Chicago. Later, another packer sold a total of 8,000 November forward branded cows at 24 1/2c, originating from several shipping points, at 24 1/2c, Chicago basis.

While the federally inspected slaughter of cattle showed a slight increase over last week, it was lower than last year. According to the USDA estimated cattle slaughter for the week ended December 11, the total was 305,000 head, 3 per cent above the 296,000 reported a week ago, but 10 per cent below the 339,000 kill of the corresponding week of last year. Calf slaughter was estimated at 147,000 head, compared with 147,000 last week, and 158,000 in the same week of last year.

The packer bull market displayed further weakness, with a number of sales reported at lower price levels. A number of sales were reported last Friday and during the current week, with natives selling at 17c, and brands at 16c. However, by the weekend, further weakness was noted in the market, with the quoted price nominally at 16 1/2c for the natives, and 1c under for the brands. Late last Friday, one packer sold 3,000 native bulls at 17c, and 16c for the brands. Another sale involved 4,300 native bulls at 17c, with 16c paid for the brands. Packer sold 1,100 Sioux City and St. Joe native bulls at 17c, and 16c for the brands. Still another packer sold 1,200 river native and branded bulls on the same basis.

OUTSIDE SMALL PACKER: The at 25 1/2c, f.o.b. St. Louis. Still later,

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outside small packer hide market was down with the local packer hide market, with a weak undertone reported by mid-week. Selling was practically at a standstill, with very little reported from any quarter. The last quotable price according to reports received by the week end was nominally at 22@23c for all weights, steers and cows, with brands quotable at 1c less. Early this week reports were in the market that selected natives on the basis of 42 to 43-lb. weights were offered up to 24 and 24½c. Country hides were also in a weak position, with a dull market reported, and no trading in evidence by the weekend.

PACIFIC COAST: Reports from the Pacific coast indicated that no movement of hides was made during the current week. Coincidental with the local market, West coast hides were in a weak position, with no offerings in evidence.

PACKER CALF AND KIPS: The packer calfskin market displayed further activity this week with several sales reported at prices steady with last week; others were made at lower levels by the current weekend. Last Friday, one packer sold total of 7,500 Milwaukee northern calfskins at 60c for the heavyweights, while the lightweights sold at 62½c. Early this week, another packer sold total of 14,000 Chicago and St. Paul allweights at 60c, with the Eau Claire and Green Bays, mixed light and heavy, also selling at 60c. About midweek, another packer

sold 4,000 St. Paul mixed light and heavy northern native calfskins at 60c, representing a decline of 2½c on the lightweights.

The kipskin market was relatively unchanged on a nominal basis. No trading was reported from any quarter. Reports indicated that packers generally are in a well soldup position, and offerings as a whole were nil this week. Packer northern native kips are quotable nominal at 40c, with brands at 37½c, and the southern natives at 37½c with the brands quotable nominally at 2½c less.

Declines were registered in the packer slunk market this week, down 10c from the previous quotable prices. One packer sold 1,500 regular slunks at \$3.15 each. Another packer sold 5,000 regular slunks on the same basis. The hairless slunks are again quoted on a nominal basis at \$1.30 each for the 16 in. and up.

SHEEPSKINS: No material change was reported in the sheepskin market this week, however a better tone was indicated in general, with a few sales reported on the No. 1 shearlings at steady to slightly higher prices. Movement as a whole was relatively quiet. No. 1 shearlings are quotable this week at \$2.25@2.50 each, with several cars reported having sold at \$2.50 each. No. 2 shearlings are quoted at \$1.70@1.80 each, nominal, and the No. 3s at \$1.30@1.40. It is felt that sales could be made within the quoted levels if the latter two grades were available. Fall clips

displayed some strength, with reports of sales made on the basis of \$2.75 each during the current week. There was some talk this week that sales were made on interior wool lambs at undisclosed prices.

The pickled skin market was also unchanged this week with the quotable price reported at \$11@13 per dozen. One packer reported having sold two cars at \$13 per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended	Previous	Cor. week
	Dec. 16, '48	Week	1947
Nat. str.	25	27	27½
Hvy. Tex. str.	24½	26	31½
Hvy. butt	24½	26	31½
Brnd'd str.	24½	26	31½
Hvy. Col. str.	24	25½	31
Ex-light Tex.	24	25½	31
str.	26	27	31½
Brnd'd cows	24½	25½	33
Hvy. nat. cows	24½	26	31½
Lt. nat. cows	25	26½	34½
Nat. bulls	16½	18	22
Brnd'd bulls	15½	17	21
Calfskins, Nor.	60	62½	90
Kips, Nor. nat.	40	40	55
Kips, Nor. brnd	37½	37½	55
Slunks, reg.	3.15	3.25	3.25
Slunks, hrls.	1.30	1.30	1.15

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	22	23	24
Brnd'd all wts.	21	22	23
Nat. bulls	15½	16	18
Brnd'd bulls	13½	14	15
Calfskins	40	42	40
Kips, nat.	29	31	30
Slunks, reg.	2.25	2.25	3.75
Slunks, hrls.	75	75	1.0

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES			
All-weights	18	19	18
Bulls	11	12	11
Calfskins	25	27	25
Kipskins	23	23	23

All country hides and skins quoted on flat trim med basis.

SHEEPSKINS, ETC.			
Nr. shearlgs.	2.00@2.50	2.00@2.50	2.25
Dry pelts	27	27	27
Horsehides	10.00@10.25	10.00@10.25	10.25

N. Y. HIDE FUTURES

MONDAY, DECEMBER 13, 1948			
	Open	High	Low
Dec.	26.50b	27.15	26.61
Mar.	22.61	22.80	22.60
June	21.00b	21.75	21.75
Sept.	20.80b	21.15	21.15

Closing 20 to 30 points down; sales 67 lots.

TUESDAY, DECEMBER 14, 1948			
Dec.	26.50b	27.00	26.55
Mar.	22.50b	22.87	22.20
June	21.50b	21.87	21.30
Sept.	20.90b	20.66	20.66

Closing 20 to 45 points down; sales 86 lots.

WEDNESDAY, DECEMBER 15, 1948			
Dec.	26.45	26.55	26.26
Mar.	22.25	22.70	22.25
June	21.25b	21.65	21.55
Sept.	20.65b	20.65	21.00

Closing 34 points down to 45 up; sales 72 lots.

THURSDAY, DECEMBER 16, 1948			
Dec.	26.15	27.10	26.15
Mar.	22.60	23.25	22.60
June	21.80	22.30	21.80
Sept.	20.85b	21.60	21.45

Closing 39 to 74 points higher; sales 37 lots.

Has your bologna come down with "green center," or do your franks have "rubber skins"? These and other questions about sausage ills are answered frequently in THE NATIONAL PROVIDER.

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Renderers Convention

(Continued from page 51.)

Quoting a recent statement by Victor Conquest, research director, Armour and Company, that better synthetic detergents can be made from a tallow and grease basis, the speaker indicated that this is a very fertile field for research.

Speaking of the decreased demand for the lower grades of tallow and grease as reflected by the wide spread in price, he said there is probably no remedy as production of the cheaper bar type soaps has decreased tremendously in the last 25 years. There has been an increasing pressure on the soap manufacturers for whiter products and this is reflected back to the renderers for a lighter grade of grease.

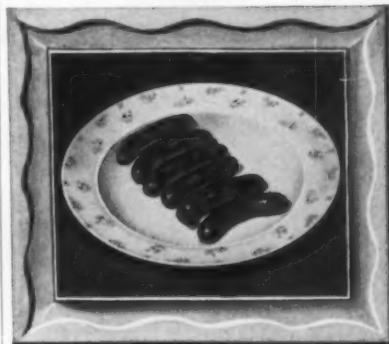
J. D. Faiella, Emery Industries, Inc., Cincinnati, O., the final speaker on the "Know Your Consumer" forum, described the various plastic products his firm manufactures from tallows and greases. The firm selected animal fats for this purpose because there is a stable source of supply.

The company has been successful in using animal fats in making plasticizers, known as "Plastoleins," which have qualities other products have not been able to duplicate. They possess the following qualities: stability, permanency, oil resistance, impart excellent drape and give low temperature flexibility to vinyl resins (the basic material in plastics.)

In 1947 the production of vinyl resins was 183,837,465 lbs. of which 83,661,491 lbs. were used in making products in which plasticizers of the type produced from animal fats could be used. Based on a rough 20 per cent estimate of total production, this would indicate a market of 17,000,000 lbs. for animal fat plasticizers, he stated. How much of the market will be controlled by animal fat plasticizers, he said, will depend upon their price.

Table I indicates the yield from a base of 100 lbs. of animal fats and shows the manufacturing process. It is readily seen from the table that the cost and quality of the fat are the deciding factors as to whether or not animal fats can meet the competition. The better the fat, the less the work and cost needed, he stated.

100 lbs. Fat			
Pressure Split			
Animal Fatty Acid			
Solvent Separate			
Glycerine	Oleic (50 lbs.)	Tar	Stearic
	Distill		
	Elaine Oil (48 lbs.)		
	Oxidize		
	Split Acids		
	Distill		
By Product	Azelaic (10 lbs.)	Pelargonic	
	+ Alcohol (10 lbs.)		
	Approx. 34 lbs. Plasticizer		



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NEW EQUIPMENT *and Supplies*

MASTER MIX-COOKER

The Hamilton Copper & Brass Works has announced a new mix-cooker named the "White Master." The regular features of the cooker are built into modern columns containing a powerful hy-



draulic lift which raises the entire agitator-motor-gear assembly free of the kettle bowl without an auxiliary hoist or connection of any kind. Motor and gears are protected from dust and splash by a strong one-piece hydraulically-raised cover. Kettle drawoff is through a large, non-corrosive sanitary valve. All external surfaces are either polished steel or hard white enamel and can all be kept spotlessly clean and sanitary with little effort. The unit is built in capacities varying from 30 to 500 gal.

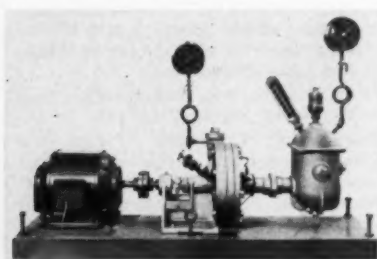
STAINLESS STEEL MEAT TUB

The Standard Casing Co. has added a stainless steel tub to its line of stainless steel equipment for the meat industry. This tub has been designed to the industry's specifications; diameter at top, 19 in.; diameter at bottom, 16 in., and depth, 13 3/4 in. It has a capacity of 100 lbs. Inside surfaces are of seamless construction for reasons of sanitation and easy clean-up. The tub is reinforced top and bottom with stainless steel bands 1/4-in. thick.



CONDENSATE RETURN SYSTEM

A steam and condensate return system without traps or vents, said to give fuel savings as high as 40 per cent and increased production as high as 35 per cent, has been announced by the Planert



Manufacturing Corporation, Chicago. The Planert return system eliminates losses inherent in any system using steam traps and steam vents, according to the manufacturer. It returns all steam and condensate directly back to the boiler at high pressure and at the same temperature at which it leaves the processing unit, since there is no waiting for steam traps to fill up and dump. Mains, jackets, coils, drain lines and all steam condensing units are kept free from water, assuring the presence of dry, hot steam at all times. The pump will run continuously, pumping condensate up to 400 degs. F. without steam or air binding and without losing dynamic head due to the scouring action of the hot condensate, the manufacturer states. This is because the liquid is thrown, not pushed into the boiler. For this reason it acts to separate steam, air and other non-condensibles from the condensate.

The Planert condensate pump is constructed of all bronze. It is available in two sizes, Model No. P-1, which has a capacity up to 5,000 lbs. condensate per hour, and Model No. P-2, with capacity up to 10,000 lbs.

HEAVY PLATFORM TRUCK

A heavy duty platform truck trademarked the "Freighter" has been announced by the Rapids-Standard Co. The new truck is available in seven platform sizes, with either Rapid-Flame hardened micro-steel, molded-on cushion rubber or Durastan resinoid wheels. Individual weights of the truck vary from 167 lbs. to 242 lbs. The Freighter platform truck is available in level type, with two load wheels on one end and two swivel casters on the other end, or tilt type, with two load wheels mounted at center of truck and one swivel caster mounted at center of each end.

NEW BRANDING IRON

The Northwest Engravers have developed a new branding iron which features a complete cooling system to keep the handle from becoming hot. The iron is so constructed that the heat is con-



ducted directly into the die and therefore the air cooled handle does not become hot. It is light weight and will give a sharp, clear and clean-cut impression according to the manufacturer.

INDUCTION MOTORS

A new line of extra-low starting kva squirrel cage induction motors has been announced by Electric Machinery Mfg. Co. Called Design X, the line is available in flange-mounted type and coupled two-bearing type for direct coupling to 514, 600 and 720 rpm air compressors. The units permit full voltage starting with a starting kva of only 425 per cent as compared to 550 per cent starting kva



of the NEMA Design B motor. The manufacturer claims that full line voltage starting is better from the standpoint of power supply and requires simpler lower cost control equipment.

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LIVESTOCK MARKETS *Weekly Review*

BAE Indicates More Cattle Being Fed in Corn Belt and West

AS A result of a broad interest in cattle feeding throughout November, resulting in a heavy movement of feeder cattle into several important feeding states, the cattle feeding situation on December 1 points to a larger volume of feeding than last year, the Bureau of Agricultural Economics reported this week.

The number of cattle fed in the Corn Belt as a whole is now expected to be larger than last year. Cattle feeding in the western states will be increased, with California having a record number on feed, and present indications show that Colorado will feed almost as many as last year's record number. Several other western states show increases over last year, while feeding activity in a few of these states is about the same or only slightly less than that of 1947.

Shipment of stocker and feeder cattle into the 11 corn belt states in November was 39 per cent larger than in November last year. The total movement into these states for the period July through November was 10 per cent larger than 1947 and, except for 1946, was the highest since 1940.

In eight of the corn belt states for which records are available, both from public markets and direct, inshipments of stockers and feeders during November were substantially higher than last year. In Iowa and Illinois the November inshipments were the highest on record. They were larger than in November last year by 67 per cent and 35 per cent, respectively. For the period July-November, inshipments into the eight states were 7 per cent larger than last year. The total amounted to 1,816,000 head, compared with 1,691,000 head last year.

Six of the eight states show increases for the July-November period as follows: Minnesota, 20 per cent; Illinois, 15 per cent; Iowa, 7 per cent; Nebraska and Wisconsin, each 5 per cent, and Michigan, 1 per cent. Ohio and Indiana July-November inshipments were less than last year, by 12 per cent and 9 per cent, respectively. Market records in the other three corn belt states—Missouri, South Dakota, and Kansas—show July-November inshipments of stockers and feeders to be 22 per cent larger than last year.

Cattle feeding activity in the wheat pasture area of Kansas, Oklahoma and Texas has changed only slightly during the past month. Severe November storms over the western third of Kansas caused the loss of an estimated 10,000 head of cattle, and other cattle in the area suffered considerable loss in weight. In the northern Texas Panhandle, rainfall in late October improved the outlook for pasture but subsequent lower temperatures retarded the growth of sown wheat to the extent that the increase in cattle on these pastures was not as great as anticipated earlier.

Situation in West

In the western states cattle feeding is on a higher level than last year. Colorado cattle feeding operations will be almost as large as the record number fed last year. There was a heavy November movement of cattle into the irrigated feeding area of northern Colorado. In the North Platte Valley of western Nebraska and southeastern Wyoming, cattle feeding is on about the same level as last year. Cattle feeding in California is at a record high level. On the basis of a survey conducted December 1, the number on feed is estimated to be 14 per cent larger than last year, the previous high level for this date. A similar December 1 survey in Arizona resulted in an estimated number on feed that was about 14 per cent

higher than a year ago. Montana, Utah, Nevada, Washington, Oregon and Wyoming will probably feed slightly more cattle than last year, while Idaho and New Mexico may feed about the same or slightly less.

Feed supplies are ample except in a few local areas. In limited areas of the central corn belt states, reports indicate some corn has a higher than usual moisture content. Such corn does not have the storing qualities usually desired and may mold and lose feeding value quite rapidly. To the extent that this situation exists there is probably some increased demand for feeder cattle in order to use up the grain before it deteriorates too much.

The average November price of feeder steers at four markets was nearly \$3.50 per cwt. more than for the same month last year. This price was practically the same as the average price paid during October and was the highest November price on record. This four-market record shows that the average cost of feeder steers purchased at these markets during November was \$186, compared with \$155 for November 1947, an increase of 20 per cent.

Records of feeder cattle purchased at the four markets show somewhat reduced interest by cattle feeders in heavy feeder cattle. The number of feeder steers weighing over 900 lbs. purchased at these markets during November constituted 17 per cent of the total steers, compared with 19 per cent during October. However, the proportion of heavy feeder steer sales so far this feeding season is larger than during a similar period last year. The total number of feeder steers shipped from these four markets during November was 49 per cent larger than last November, while the number shipped during July-November was 12 per cent larger than July-November 1947. The number of calves purchased in November was 18 per cent larger than November last year.

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Livestock Slaughter Lower in November

SLAUGHTER of all classes of livestock during November decreased compared with a year ago and with the five-year average. With the exception of hogs, November slaughter was also below that of October this year. For the 11 months this year, slaughter of all classes was less than during the corresponding period a year ago.

Slaughter of 1,151,398 cattle during November was the smallest for the month since 1942. It was 2 per cent below October this year, 14 per cent below November 1947 and 14 per cent below the five-year average.

Calf slaughter of 614,108 during November was 3 per cent below October, 19 per cent below November 1947 and 17 per cent below the five-year average. Slaughter of 6,334,323 calves during the 11 months this year was 13 per cent below a year ago but 3 per cent above the five-year average.

Slaughter of 5,425,052 hogs in November was 32 per cent above October, 1 per cent below November 1947, and also 1 per cent below the five-year average. During the 11 months this year, slaughter of 41,525,386 hogs was 3 per cent below a year ago and 12 per cent below the five-year average.

Sheep and lamb slaughter of 1,443,596 during November was 12 per cent below October, 2 per cent below November 1947 and 21 per cent below the five-year average. Slaughter during the 11 months this year was 14,014,292 or 8 per cent below last year and 26 per cent below the five-year average.

MEXICO TO PURCHASE CATTLE

Mexican cattlemen's associations reported recently that about 186,000 cattle would be bought in the United States and Canada to replenish herds depleted by the hoof and mouth disease. They said that Canada has already submitted sale bids and that most of the cattle needed probably would be purchased from that country in the near future.

FEDERALLY INSPECTED SLAUGHTER

CATTLE		
	1948	1947
January	1,312,051	1,403,139
February	976,796	1,142,546
March	986,502	1,227,735
April	898,564	1,203,137
May	876,927	1,263,755
June	1,109,153	1,206,578
July	1,045,946	1,274,273
August	1,085,842	1,216,908
September	1,178,251	1,407,160
October	1,176,152	1,496,683
November	1,151,398	1,336,590
December		1,345,693

CALVES		
	1948	1947
January	586,269	590,859
February	510,748	521,435
March	566,374	643,962
April	550,240	678,440
May	508,842	626,508
June	529,000	620,690
July	576,088	656,182
August	569,389	627,749
September	598,845	719,300
October	632,820	812,992
November	614,108	762,090
December		673,218

HOGS		
	1948	1947
January	5,223,309	5,844,391
February	3,745,793	3,896,928
March	3,574,127	3,405,885
April	3,342,743	3,615,746
May	3,562,290	3,831,450
June	4,234,758	3,653,443
July	3,044,126	3,454,634
August	2,440,057	2,731,363
September	2,835,582	2,948,416
October	4,007,540	3,977,734
November	5,425,052	5,301,967
December		6,254,454

SHEEP		
	1948	1947
January	1,347,240	1,541,717
February	1,208,546	1,270,918
March	1,174,978	1,237,468
April	1,045,120	1,321,589
May	978,037	1,355,065
June	1,261,842	1,329,034
July	1,194,773	1,280,181
August	1,264,134	1,253,039
September	1,464,013	1,458,430
October	1,632,313	1,697,058
November	1,443,596	1,470,856
December		1,451,152

—YEAR TO DATE—

	1948	1947
Cattle	11,707,582	14,178,264
Calves	6,333,323	7,390,219
Hogs	41,525,386	42,861,057
Sheep	14,014,292	15,215,355

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in November, 1948:

	Cattle	Calves	Hogs	Sheep
Receipts	17,195	8,953	7,300	52,286
Shipments	8,673	5,082	2,784	42,097
Local slaughter	8,089	3,869	4,371	10,262

1948-49 Continues to Look Like Bad Season for Fed Lamb Supplies

November developments in lamb feeding continued to indicate a sharp reduction in the number to be fed this winter compared with last year, according to the Bureau of Agricultural Economics. The reduction is general with nearly every state showing fewer lambs on feed this year than last and the total fed may be the smallest in more than 20 years.

Heavy death losses of sheep and lambs were caused by November snow storms in the great plains area; as a result there has been considerable shifting of lambs to locate more favorable feeding areas. Lambs in the storm area also suffered shrinkage in weight. Lamb feeding in the Corn Belt is reduced from last year. All the western states are expected to feed smaller numbers of lambs than in 1947-48. In Colorado and California the number to be fed is sharply reduced from last year.

Slaughter of lambs continued relatively high in relation to the size of the lamb crop and for the period, August through November, was only slightly less than last year. This high slaughter rate has reduced the number of lambs available for feeding. The 1948 lamb crop in the 13 western sheep states was 9 per cent smaller than last year. This area supplies the bulk of feeder lambs.

Shipment of lambs into 11 Corn Belt states during November was 5 per cent smaller than last year. The accumulated shipments into these 11 states for the period July-November were down 8 per cent. This comparison includes shipments from public markets for all 11 states but the direct movement for only eight states.

In the eight Corn Belt states for which market and direct shipment records are available, the total movement for July-November was down 18 per cent from last year. Colorado lamb feeding may be 20 per cent smaller than last year. In California, the December 1 survey showed 230,000 head of sheep and lambs on feed. This is 15 per cent less than the number on feed December 1 last year, and is the smallest number to be fed in California since 1944.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, December 15, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$22.00-22.75	\$19.00-21.00	\$	\$	\$
140-160 lbs.	22.00-22.75	20.50-22.25	21.25-21.50	19.50-20.50	
160-180 lbs.	22.00-22.75	21.75-22.25	21.25-21.50	20.75-21.50	21.25-21.50
180-200 lbs.	22.00-22.75	21.75-22.25	21.25-21.50	20.50-21.75	21.25-21.50
200-220 lbs.	21.50-22.25	21.50-22.25	21.25-21.60	21.00-21.75	21.00-21.25
220-240 lbs.	21.00-22.00	20.75-22.00	20.75-21.60	20.50-21.75	21.00-21.25
240-270 lbs.	20.50-21.50	20.25-21.00	20.25-21.25	20.00-21.00	20.00-21.00
270-300 lbs.	20.00-21.00	19.50-20.25	19.50-20.50	19.50-20.50	20.00-21.00
300-330 lbs.	19.00-20.50	19.25-19.75	19.25-19.75	19.25-20.00	19.00-20.00
330-360 lbs.	18.75-19.75	19.00-19.25	19.00-19.50	19.00-19.50	19.50-20.00

Medium:

160-220 lbs.	19.00-22.00	20.00-21.00	20.25-21.00	19.00-20.50	
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SOVS:

Good and Choice:

270-300 lbs.	19.00-19.25	18.25-18.50	18.25-18.50	18.50 only	17.75 only
300-330 lbs.	19.00-19.25	18.25-18.50	18.25-18.50	18.25-18.50	17.75 only
330-360 lbs.	18.50-19.25	18.50-18.25	18.50-18.50	18.00-18.50	17.75 only
360-400 lbs.	17.50-18.75	17.50-18.00	18.00-18.50	17.50-18.25	17.25-17.75

Good:

400-450 lbs.	17.00-18.25	17.25-17.75	17.50-18.25	17.50-17.75	
450-550 lbs.	16.50-17.75	16.75-17.50	16.75-17.75	17.00-17.50	

Medium:

250-550 lbs.	15.50-18.75	15.00-17.00	16.25-17.75	16.50-18.00	
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	17.00-20.00				
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	27.50-32.00	30.00-34.00	28.00-33.50	28.75-33.00	29.00-32.00
900-1100 lbs.	27.50-32.00	31.50-35.00	29.50-34.00	28.75-33.00	29.50-32.50
1100-1300 lbs.	27.00-31.00	31.00-35.50	29.50-34.50	28.00-33.00	29.00-32.50
1300-1500 lbs.	27.00-31.00	30.00-34.50	28.50-33.50	27.00-32.50	27.50-31.50

STEERS, Good:

700-900 lbs.	23.50-27.50	25.00-31.50	24.25-29.00	24.75-28.75	24.50-29.00
900-1100 lbs.	23.50-27.50	25.50-31.50	24.50-29.50	24.50-28.75	24.50-29.50
1100-1300 lbs.	23.50-27.50	25.00-31.50	24.50-29.50	23.75-28.50	24.00-29.50
1300-1500 lbs.	23.50-27.50	25.00-31.50	24.00-28.50	23.75-28.00	24.00-29.50

STEERS, Medium:

700-1100 lbs.	21.50-23.50	21.50-25.50	21.00-24.50	21.00-24.50	20.50-24.50
1100-1300 lbs.	21.50-23.50	21.50-25.50	21.00-24.50	21.00-24.00	20.50-24.50

STEERS, Common:

700-1100 lbs.	19.00-21.50	19.50-21.50	17.50-21.00	18.00-21.00	18.00-20.50
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HEIFERS, Choice:

600-800 lbs.	27.50-31.00	28.00-31.00	28.00-32.00	27.75-31.50	27.50-30.00
800-1000 lbs.	27.00-31.00	28.50-32.00	28.00-32.50	17.75-31.50	28.00-30.00

HEIFERS, Good:

600-800 lbs.	23.50-27.50	24.00-28.50	23.75-28.00	24.00-27.75	23.50-28.00
800-1000 lbs.	23.00-27.00	24.00-28.50	23.75-28.00	23.75-27.75	23.50-28.00

HEIFERS, Medium:

500-900 lbs.	21.00-23.50	20.50-24.00	19.50-23.75	19.00-24.00	19.50-23.50
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HEIFERS, Common:

500-900 lbs.	18.00-21.00	18.00-20.50	17.00-19.50	17.50-19.00	17.00-19.50
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COWS (All Weights):

Good	19.00-21.00	18.50-20.00	18.50-21.00	18.50-21.00	18.00-20.00
Medium	17.50-19.00	17.75-18.75	17.50-18.50	17.25-18.50	17.00-18.50
Cut. & com.	16.00-17.50	15.00-18.00	15.00-17.50	15.00-17.50	15.00-17.00
Canners	13.00-16.00	14.00-15.00	13.00-15.50	14.50-15.50	14.50-15.00

BULLS (Yrln. Excl.), All Weights:

Beef, good	22.00-22.75	22.50-23.50	21.00-22.00	21.75-22.50	22.00-23.00
Sausage, good	21.50-22.75	22.50-23.00	20.50-21.50	21.50-22.00	21.50-23.00
Sausage, medium	19.00-21.50	20.50-22.50	18.00-20.50	20.50-21.50	20.00-21.50
Sausage, cut. & com.	16.00-19.00	17.00-20.50	16.00-18.00	17.50-20.50	17.50-20.00

VEALERS (All Weights):

Good & choice	26.00-35.00	30.00-32.00	26.00-29.00	23.00-28.00	27.00-33.00
Com. & med.	19.00-26.00	25.00-30.00	19.00-26.00	18.00-23.00	18.00-27.00
Cull, 75 lbs. up.	13.00-19.00	19.00-25.00	13.00-19.00	14.00-16.00	14.00-18.00

CALVES (500 lbs. down):

Good & choice	24.00-26.50	24.00-28.00	23.00-26.00	21.00-26.00	20.00-24.00
Com. & med.	18.00-24.00	17.00-24.00	17.00-24.00	15.00-21.00	18.00-20.00
Cull	14.00-18.00	15.00-17.00	12.00-17.00	14.00-15.00	14.00-18.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice*	23.50-24.50	24.25-25.00	23.00-24.25	23.25-24.00	24.00-25.00
Med. & good*	21.50-23.25	22.00-24.00	20.75-22.75	21.00-23.00	20.00-23.75
Common	17.00-21.00	17.50-21.50	18.00-20.50	18.00-20.75	18.00-19.75

YEARLING WETHERS:

Good & choice*	21.50-23.00				
Med. & good*	19.00-21.00				

EWES:

Good & choice*	8.50-9.50	10.25-11.00	9.00-9.50	9.25-9.75	10.00-11.00
Com. & med.	7.25-8.50	9.00-10.00	7.50-8.75	8.50-9.25	8.00-9.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on shorn basis.

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended December 11, 1948.

CATTLE

	Week ended	Prev. week	Cor. week
Chicago	22,903	21,232	25,889
Kansas City	26,336	24,840	23,735
Omaha	25,593	24,407	25,080
East St. Louis	10,088	8,649	11,198
St. Joseph	12,584	10,903	12,123
St. Paul	9,647	11,691	12,036
Wichita	6,666	5,697	2,975
New York & Jersey City	6,037	6,909	8,295
Oklahoma City	9,029	10,581	8,188
Cincinnati	5,208	4,861	7,005
Denver	8,679	7,904	7,716
St. Paul	15,918	17,032	18,668
Milwaukee	4,388	3,918	4,892
Total	163,408	158,640	167,800

HOGS

	This week estimated	Same day last wk. actual
Chicago	60,648	54,623
Kansas City	10,578	17,734
Omaha	75,199	78,519
East St. Louis	39,698	38,242
St. Joseph	34,087	43,514
St. Paul	55,526	54,043
Wichita	4,838	4,960
New York & Jersey City	43,223	40,505
Oklahoma City	19,279	22,229
Cincinnati	13,110	18,173
Denver	20,206	20,433
St. Paul	55,532	64,038
Milwaukee	10,191	8,939
Total	442,295	465,952

SHEEP

	This week estimated	Same day last wk. actual
Chicago	8,616	14,600
Kansas City	23,315	21,682
Omaha	16,334	18,677
East St. Louis	8,695	11,258
St. Joseph	14,566	14,381
St. Paul	8,467	13,643
Wichita	2,851	1,920
New York & Jersey City	38,186	39,018
Oklahoma City	2,824	3,255
Cincinnati	799	646
Denver	17,720	20,433
St. Paul	10,854	14,376
Milwaukee	1,105	1,492
Total	133,635	175,382

*Cattle and calves.
*Federally inspected slaughter, including direct.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on December 16:

CATTLE:	
Steers, cull to med.	\$17.00@23.50
Heifers, med.	22.50
Cows, med. & gd.	18.00@20.50
Cows, cut. & com.	15.50@17.50
Cow, canner	13.50@15.00
Slaughter bulls, com. & gd.	18.00@22.50
CALVES:	
Com. to near gd.	\$19.00@24.50
HOGS:	
Med. to ch.	\$22.50@24.50
Sows, com. to gd.	17.00@19.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on December 16:

CATTLE:	
Steers, med. & gd.	\$24.00@27.50
Steers, com. & med.	21.50@23.75
Heifers, com. & med.	21.00@23.00
Cows, com. & med.	17.50@19.50
Cows, can. & cut.	14.00@17.00
Bulls, gd.	23.00@25.00
Bulls, com. & med.	19.00@21.00
CALVES:	
Vealers, gd. & choice.	\$30.00@35.00
Com. to med.	21.00@29.00
Culls	12.00@20.00
HOGS:	
Good & choice.	\$22.25@22.75
Sows	16.25@17.75

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., December 16.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:	
100-180 lb.	\$17.00@20.75
180-240 lb.	19.75@21.25
240-300 lb.	19.25@21.25
300-360 lb.	18.75@20.25

Sows:	
270-360 lb.	\$18.00@19.00
400-550 lb.	15.50@17.75

Receipts of hogs at Corn Belt markets for the week ended December 16 were:

	This week estimated	Same day last wk. actual
Dec. 10	75,000	69,500
Dec. 11	65,000	77,000
Dec. 13	65,000	76,500
Dec. 14	59,500	70,000
Dec. 15	65,000	51,000
Dec. 16	65,000	87,000

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended December 11.

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Dec. 11	291,000	632,000	217,000
Dec. 4	276,000	677,000	258,000
1947	258,000	596,000	192,000
1946	337,000	443,000	207,000
1945	302,000	625,000	341,000

AT 11 MARKETS, WEEK ENDED:	Hogs
Dec. 11	522,000
Dec. 4	536,000
1947	603,000
1946	361,000
1945	314,000

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Dec. 11	197,000	462,000	141,000
Dec. 4	191,000	493,000	168,000
1947	200,000	541,000	173,000
1946	243,000	313,000	151,000
1945	202,000	465,000	246,000

CANADIAN KILL

Inspected slaughter in Canada, week ended December 4, 1948:

CATTLE	
Week Ended	Same Week Last Year
Dec. 4	
Western Canada	24,039
Eastern Canada	15,858
Total	39,897
HOGS	
Western Canada	43,794
Eastern Canada	53,489
Total	97,283
SHEEP	
Western Canada	5,898
Eastern Canada	7,839
Total	13,737

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended December 11:

Cattle Calves Hogs* Sheep	
Salable	444 1,840 359 568
Total (incl. directs)	4,106 6,887 24,657 20,845
Previous week:	
Salable	542 1,276 413 930
Total (incl. directs)	4,269 3,721 21,104 25,982

*Including hogs at 31st street.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 11, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour	7,121 hogs;	Swift	2,862
hogs; Wilson	10,763 hogs;	Agar	
12,089 hogs; Shippers	10,532 hogs;		
Others	27,823 hogs.		
Total	22,903 cattle; 2,873 calves;		
71,180 hogs; 8,616 sheep.			

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour ...	4,981	657	1,077	3,742
Cudahy ...	2,969	334	1,511	3,494
Swift ...	2,721	1,225	3,107	5,879
Wilson ...	1,876	431	1,735	2,860
Central ...	2,004
U.S.P. ...	1,246
Others ...	7,142	...	3,148	7,340
Totals	23,539	2,847	10,578	23,315

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	7,223	13,546	5,284
Cudahy	5,068	8,845	3,503
Swift	5,042	12,482	4,346
Wilson	2,314	7,036	1,073
Eagle	74
Greater Omaha ..	146
Hoffman	133
Rothschild ..	518
Roth	180
Kingan	1,409
Merchants	45
Shippers	15,922
Totals	22,132	57,850	14,206

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour ...	4,498	2,071	13,103	5,309
Swift	4,128	3,460	16,065	3,186
Hunter ...	1,462	...	5,152	200
Hell	1,092	...
Krey	1,087	...
Laclede	1,211	...
Sielloff	1,098	...
Others	9,462	4,022	28,309	8,370
Shippers ..	4,590	1,763	16,846	...

ST. JOSEPH

Cattle Calves Hogs Sheep	
Swift	3,736 1,210 17,186 10,310
Armour	5,080 253 10,076 2,780
Others	4,827 274 5,519 4,725
Totals	13,643 1,737 32,781 17,815

Does not include 77 cattle, 6,479 hogs and 1,476 sheep bought direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy ...	3,019	76	22,183	2,483
Armour ...	3,700	42	24,151	4,041
Swift	2,780	84	11,179	2,435
Others	348
Shippers ..	14,363	620	14,983	4,291
Totals ..	24,210	822	72,496	13,250

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy ...	2,338	693	3,679	2,518
Guggenheim ...	662
Dunn-Ostertag.	93	...	19	...
Dold	127	...	642	...
Sunflower ..	26	...	62	...
Pioneer
Excel	893
Others	2,527	...	436	333
Totals ..	6,666	606	4,838	2,851

OKLAHOMA CITY

Cattle Calves Hogs Sheep	
Armour	3,950 805 1,482 378
Wilson	2,780 859 1,504 970
Others	185 7 510
Totals	6,021 1,261 3,495 1,843

Does not include 392 cattle, 1,355 calves, 15,784 hogs and 1,481 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's
Kahn's
Lohrey	794
Meyer
Schlahter	195	55
National	500	8
Others	2,800	723	11,082
Totals	3,504	789	12,776	799

Does not include 1,840 cattle and 1,174 hogs bought direct. Market shipments for the week were 59 cattle, 79 calves, 1,808 hogs and 453 sheep.

DENVER

Cattle Calves Hogs Sheep	
Armour	1,025 125 5,038 5,153
Swift	964 111 5,402 1,697
Cudahy	1,123 98 4,433 1,262
Others	3,766 240 1,534 2,880
Totals	6,878 574 16,337 10,902

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour ...	5,807	2,374	23,049	4,127
Bartusch ...	581			
Cudahy ...	870	1,517		2,528
Rifkin ...	706	94		
Superior ...	1,506			
Swift ...	6,448	5,010	32,483	4,189
Others ...	1,506	2,976	8,443	4,114
Totals	17,424	11,971	63,975	14,908

FORT WORTH

FORT WORTH				
	Cattle	Calves	Hogs	Sheep
Armour ...	2,305	2,374	1,742	5,847
Swift	1,807	3,329	1,755	6,423
Blue				
Bonnet..	707	25	135	..
City	704	55	195	..
Rosenthal.	333	61

TOTAL PACKER PURCHASES

	Week ended	Prev. week	Cor. week
Dec. 11			1947
Cattle	176,876	179,203	184,528
Hogs	435,066	463,230	435,235
Sheep	138,260	153,794	129,654

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Dec. 9....	4,614	545	18,015	3,065
Dec. 10....	1,943	521	17,370	2,292
Dec. 11....	484	14	7,587	396
Dec. 13....	16,444	886	19,443	5,790
Dec. 14....	6,534	804	22,613	4,054
Dec. 15....	6,500	600	18,000	2,500
Dec. 16....	3,200	500	15,000	2,200
*Wk.				
so far....	32,678	2,790	75,066	14,544
Wk. ago....	37,494	2,900	91,843	14,478
1947.....	34,507	4,022	81,889	20,449
1946.....	45,159	3,471	74,576	18,683
*Including 676 cattle, 339 calves and 21,922 hogs and 1,736 sheep direct to packers.				

*Including 676 cattle, 339 calves, 21,922 hogs and 1,736 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Dec. 9....	2,157	63	2,252	1,613
Dec. 10....	1,232	30	1,808	826
Dec. 11....	533	15	212	
Dec. 13....	2,738	85	1,647	1,407
Dec. 14....	2,210	96	2,221	467
Dec. 15....	3,071	139	1,034	1,043
Dec. 16....	1,590	50	1,000	1,000
Wk.				
so far....	9,514	370	5,902	3,937
Wk. ago....	11,948	879	8,512	6,070
1947.....	11,158	419	5,351	5,385
1946.....	15,728	417	6,021	7,752

DECEMBER RECEIPTS

	1948	1947
Cattle	85,958	104,907
Calves	7,956	12,177
Hogs	245,614	300,368
Sheep	46,650	72,869

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Dec. 11, 1948.	13,137
Week previous	8,400
Same week year ago	9,430

COW:

Week ending Dec. 11, 1948.	3,089
Week previous	2,838
Same week year ago	3,220

BULL:

Week ending Dec. 11, 1948.	655
Week previous	678
Same week year ago	134

VEAL:

Week ending Dec. 11, 1948.	10,096
Week previous	7,880
Same week year ago	13,903

LAMB:

Week ending Dec. 11, 1948.	60,482
Week previous	34,502
Same week year ago	61,264

MUTTON:

Week ending Dec. 11, 1948.	6,861
Week previous	2,704
Same week year ago	5,228

HOG AND PIG:

Week ending Dec. 11, 1948.	8,680
Week previous	5,837
Same week year ago	24,167

PORK CUTS:

Week ending Dec. 11, 1948.	2,521,428
Week previous	2,605,619
Same week year ago	3,313,854

BEEF CUTS:

Week ending Dec. 11, 1948.	156,623
Week previous	161,746
Same week year ago	188,598

VEAL AND CALF:

Week ending Dec. 11, 1948.	2,416
Week previous	2,273
Same week year ago	877

LAMB AND MUTTON:

Week ending Dec. 11, 1948.	1,556
Week previous	3,484
Same week year ago	415

BEEF CURED:

Week ending Dec. 11, 1948.	24,345
Week previous	15,575
Same week year ago	79,281

PORK CURED AND SMOKED:

Week ending Dec. 11, 1948.	1,076,695
Week previous	914,389
Same week year ago	1,336,344

LARD AND PORK FATS:

Week ending Dec. 11, 1948.	179,143
Week previous	165,082
Same week year ago	122,674

LOCAL SLAUGHTER

STEERS:

Week ending Dec. 11, 1948.	4,785
Week previous	5,019
Same week year ago	5,137

COWS:

Week ending Dec. 11, 1948.	1,669
Week previous	1,522
Same week year ago	2,241

BULLS:

Week ending Dec. 11, 1948.	483
Week previous	368
Same week year ago	917

CALVES:

Week ending Dec. 11, 1948.	9,816
Week previous	7,888
Same week year ago	10,050

HOGS:

Week ending Dec. 11, 1948.	43,223
Week previous	40,505
Same week year ago	43,023

SHEEP:

Week ending Dec. 11, 1948.	38,186
Week previous	39,018
Same week year ago	45,798

Country dressed product at New York totaled 6,654 veal, 133 hogs and 78 lambs in addition to that shown above. Previous week: 6,319 veal, 41 hogs and 171 lambs. Same week 1947: 4,784 veal, 52 hogs and 92 sheep.

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended December 11, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,937	9,816	43,223	38,186
Baltimore, Philadelphia	5,918	1,398	24,545	1,813
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	13,596	3,635	64,748	7,462
Chicago, Elburn	27,220	10,177	124,604	19,504
St. Paul-Wis. Group	26,998	30,274	157,549	16,620
St. Louis Area	16,868	10,808	90,722	15,384
St. Louis City	10,394	383	58,688	12,471
Omaha	21,015	1,493	87,700	21,690
Kansas City	20,087	5,293	65,302	15,891
Iowa and So. Minn.	16,023	6,503	259,100	36,313
SOUTHEAST				
	6,884	5,793	30,688	...
SOUTH CENTRAL WEST				
	31,375	13,754	83,690	34,800
ROCKY MOUNTAIN				
	8,064	633	22,269	18,600
PACIFIC				
	18,309	5,254	34,634	28,411
Grand total	229,688	105,214	1,147,532	270,067
Total week ago	223,491	107,505	1,173,248	262,060
Total same period 1947	256,531	114,729	1,277,203	303,500

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during October, 1948—cattle 75.9; calves 70.7; hogs 75.1; sheep and lambs 86.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended December 10	2,344	1,885	14,296
Week previous	2,131	1,967	18,670
Cor. week last year	3,455	1,678	24,665

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada, during the week ended December 4, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1050 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Good Handyweights
Toronto	\$22.18	\$29.50	\$24.09	\$24.09
Montreal	28.60	28.60	31.00	24.00
Winnipeg	21.56	24.69	28.60	22.50
Calgary	20.94	19.06	28.68	20.39
Edmonton	20.35	19.10	28.85	19.05
Pr. Albert	20.50	18.50	28.35	20.00
Moose Jaw	20.25	18.50	28.35	20.00
Saskatoon	19.50	20.00	28.35	19.00
Regina	18.55	18.50	28.35	18.70
Vancouver	20.50	...	29.35	...

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.



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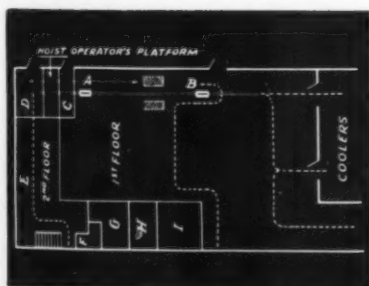
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3 men in 130 minutes

killed, deheaded, skinned, eviscerated, split, washed, placed 27 cattle in cooler and hides in pack . . .

HELPED BY R & M HOISTS



Hoist "A" travels along I-beam, shown by arrow. Hoist "B" is used stationary. "C" is knocking pen; "D" hog shackling pen; "E" balcony hog bleeding area; "F" chute to scalding tub "G"; "H" is dehairer and "I" gambling bench.

Hoist "A" (see diagram) is brought to gate of pen "C" to chain cattle's hind leg after knocking. The animal is lifted, struck, bled, head skinned and removed and feet cut off. Hoist is then moved so carcass can be lowered between pritch plates and hook is disengaged. After siding and other floor work, hook from "B" is used to pull carcass and raise for rumping, eviscerating, backing and splitting. Carcass is finally dropped for neck skinning, etc. The halves are washed, weighed and put in cooler. Write for bulletin NP 830.

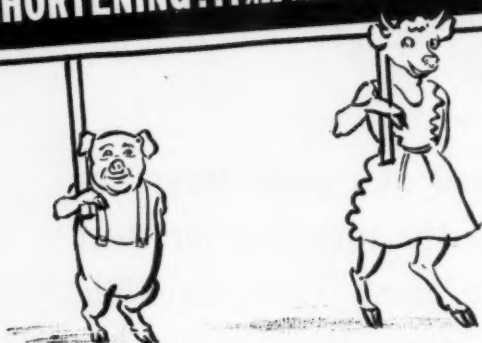


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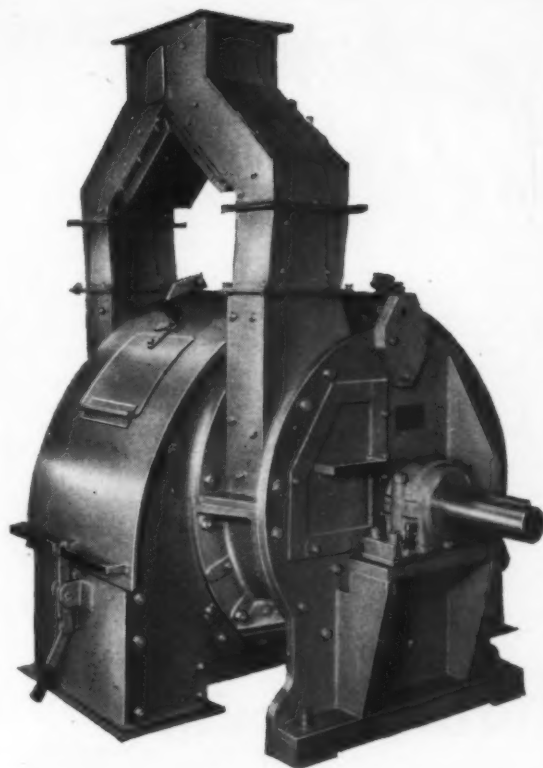
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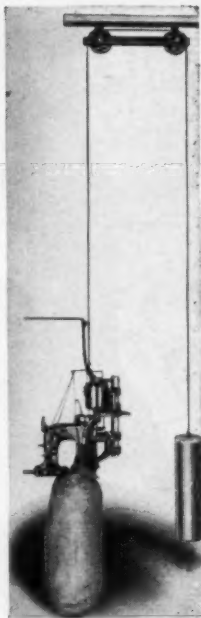
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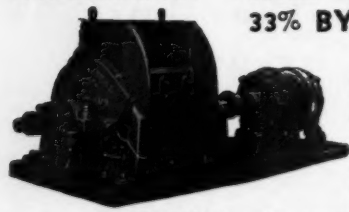
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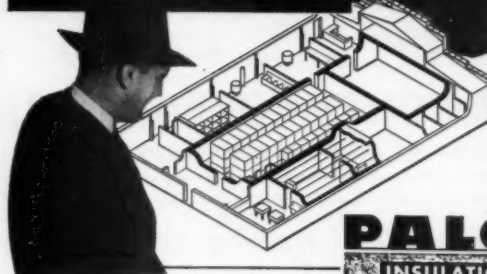
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Season's Greetings



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is the
Spirit of the
Season

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- 8303—HYDRAULIC PRESS: Anco, 150 ton, latest style, little used, 1750.00
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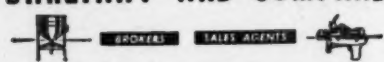
- 8512—KETTLE: Parker, all stainless, full steam jacketed, 60 gallon capacity, deluxe model, Bids requested
- 8493—COOKER: Jordan Process, double cabinet, 2, with pump, regulators, splash curtains and 18 spray nozzles for 8 cages, used less than year, \$1300.00
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- 8493—SILENT CUTTER: Buffalo 43-B, 250# cap., 25 HP motor, 935.00
- 7985—SILENT CUTTER: #3 1/2 Boss, 175# cap., 15 HP motor, 3 sets knives, recond. & guar., 800.00
- 7960—SILENT CUTTER: #50-B Buffalo, 350# cap., self-emptying 40 HP motor & starter, 2500.00
- 8492—ROTARY MEAT CUTTER: Anco, 10 HP, 2" spaces, 11 knives, 500.00
- 7954—GRINDER: 50-B Buffalo, with plates & knives 675.00
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- 8365—SLICER: 150-B U.S. recond. & guar., with stacker, little used, 825.00
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2 bed cattle killing rail, complete.
"U" hog killing rail, complete.
45,000 cu. ft. refrigerated area.
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Large sausage kitchen, complete with 4 smoke-houses.
Complete rendering plant.
3 insulated trucks.
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Here's an excellent chance for an energetic man to build a business to suit his needs. Small new plant with new machinery presently killing 120 cattle and 250 hogs, sausage production between 20,000 and 30,000 lbs. weekly. Trade territory already established, yearly volume over \$1,250,000. Sufficient trade territory and cattle country to grow to any size desired. Will sacrifice for \$130,000. FS-384, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Century, 100 lb. capacity, Chain drive, less motor, each \$200.00.
6—Stainless steel tanks, 6 ft. dia. by 6 ft. high, closed top with manhole and cover, 3 in. bottom outlet, like new, price \$800.00 each.
2—Jacketed copper kettles, 1,000 gal. cap., low pressure, \$1,000.00 each.
1—100 gal. stainless clad shallow type, new, price \$250.00.
1—100 gal. all stainless, manufactured by Green, new, price \$372.00.
10—50 gal. all stainless, used, good condition, price \$150.00 each.
15—60 gal. stainless clad, used, good condition, price \$110.00 each.
20—60 gal. all steel lard kettles suitable for rendering, price \$75.00 each.
All above kettles are complete with covers, pop-off valves, draw-off cocks and strainers.

Season's Greetings



Aaron Equipment Co.

Offices and Warehouse

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Chesapeake 3-5300

Single items or complete plants bought and sold.

Meat Packers—Attention

FOR SALE: 1-180 gallon jacketed, agitated Stock Kettle; 2-Anco #261 Grease Pump, M. D.; 1-Ann Continuous Screw Crackling Press, installed on year; 1-Hottmann #24 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #266 Meat Grinder, belt driven; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless Steel Kettles, 30, 40, 60, 80 gallon; 30-Aluminum jacketed Kettles, 30, 40, 60, 80, 100 gallon; 1-Anco #3'x7' Lard Roll, m.d.; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York City, N. Y.

BUFFALO STUFFER: 250-lb. Curtis 1 1/2 HP Compressor, Rockford Filler, Excellent Condition. Used short time. FS-394, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, New York.

FOR SALE: Two brand new rendering trucks, 1st ton, 1948 model, Dodge chassis, deluxe cab, equipped with 7'x12" Diamond steel plate bodies with canvas tiedowns, Tulsa wine, 100' cable, Anthony hydraulic tail gate and mud grip tires. These trucks are brand new and changes in plans have forced us to sell them. For further information and price, write The Osage Packing Corporation, Box 5, Pawhuska, Oklahoma.

Pickling Meat Curing Casks

Hardwood, well built, 1,200# capacity. Original cost \$40. Special price \$7.80 each, sample order ten. Fourth class freight, Chicago or Brooklyn. Meat Packers Equipment Co., 5427 N. Kenmore Ave., Chicago 40, Ill.

FOR SALE: 1130 ton French Oil Mill Machinery cage press, with a cage 30" in diameter and 56" long. Included is a 10x1 1/2x12 hydraulic steam pump, with lubricator and governor. Located in southwestern Ohio. FS-389, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Moylan, Pennsylvania.

FOR SALE: One brand new electric winch, Robbins and Meyers Type HW-2, 2,000 lb. capacity, 17' cab, 5 HP motor, priced right. For further information and price, write The Osage Packing Corporation, Box 5, Pawhuska, Oklahoma.

FOR SALE: One new model 5-9 Hayssen cartons wrapping machine, used 80 days, cost \$2,000.00, will sell for \$1,500.00. FS-159, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ELECTRIC HOIST SALE

New 5 HP Electric Hoists (for Packers, Butchers, Rendering plants, etc.). Hoists feature Timken Bearings, bronze worm gears, reversing controls, clutch, brake, 3 HP ball bearing motor. Easily handles 2,000 lbs. (Other models in stock). Sale price only \$495. Send for literature.

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POSITION WANTED

INDUSTRIAL ENGINEER — packinghouse, fully qualified. Several years' experience in packing-houses. Acquainted with all operations. Know practices and problems—handle complete program, all phases considered, incentives, standards, costs, hourly rates, production scheduling, indirect labor, etc. Make you money if labor penalizes profits. Will travel. Permanent. W-379, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT, 25 years' experience in large and small plants. Thorough knowledge of all operations. Good references. Available after Christmas. W-390, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Expert, age 35, 20 years' experience. Best references. Complete knowledge of costs and yields. Desire permanent position preferably in Florida, but willing to go elsewhere. W-381, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN or SUPERINTENDENT: 30 years' general packinghouse experience specialized in lard refining, wet or dry rendering, animal and poultry feed. W-380, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

GENERAL MANAGER

wanted by
Independent Meat Packer
located in the south. Must be sober, practical, experienced and efficient in all operations of a packing house slaughtering and processing 5,000 hogs and 1,000 cattle per month. References required. Working conditions excellent and an opportunity for good salary and participation in profits. All applications will be treated in confidence. Write to W-382,
THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.
WANTED: Man to handle lard sales. Replies treated confidentially. Good opportunity. E. G. James Co., 316 S. LaSalle St., Chicago 4, Ill.

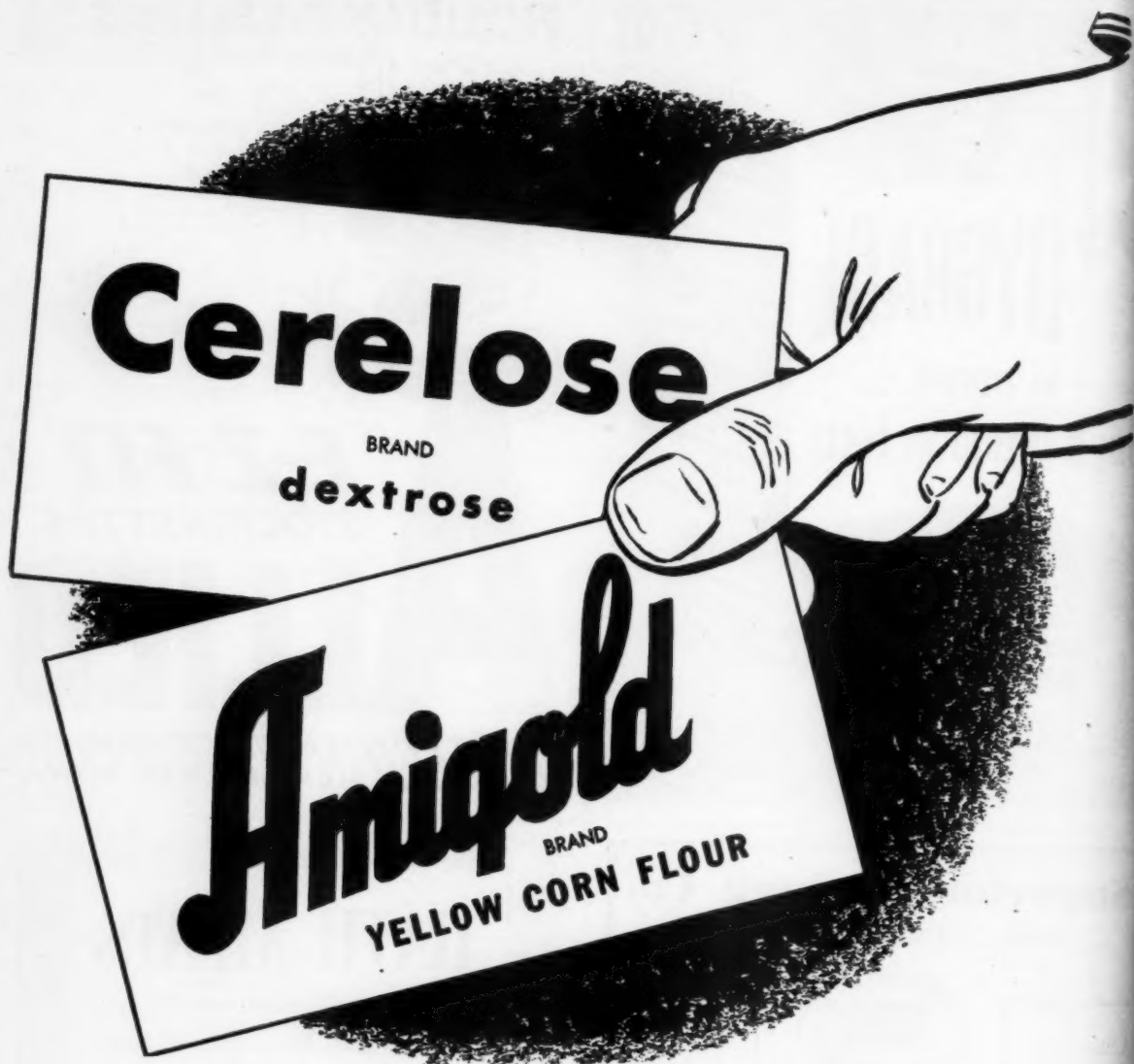
HELP WANTED

SUPERINTENDENT wanted who has had practical experience in hog killing and cutting, beef killing and boning and inedible dry rendering, for plant located in southeastern Pennsylvania. Please state experience and furnish reference. W-361, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WEST COAST PACKER has opening for sausage production foreman, age 35-45 years. Must have broad experience in production of quality sausage and be qualified to properly supervise all sausage operations and personnel. Applicants advise age, experience, former employers, family and salary expected. W-391, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted. We offer an excellent opportunity for a thoroughly experienced man who can produce complete line of high quality products. Must be able to handle help. State age, previous experience and salary expected. Reply to W-392, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT for midwestern hog killing plant. Must be able to assume full charge of plant operations and be thoroughly familiar with slaughtering, by-products, casings, etc. Good opportunity for right man. W-390, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



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